

MAY 24, 1952

THE NATIONAL *Provisioner*

Long Publication in the Meat Packing and Allied Industries Since 1891



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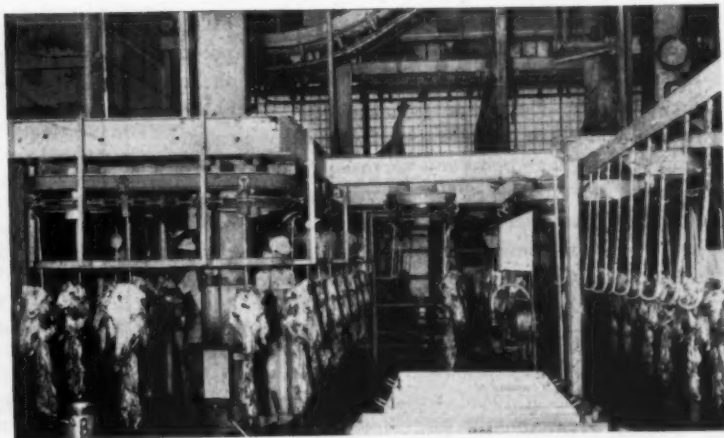
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LINK-BELT GIVES YOU BOTH!

Superior components →
plus engineering ingenuity



Iowa packer synchronizes L-B Overhead Beef Dressing Conveyor with skinning table by means of L-B P.I.V. Variable Speed Drives.



Link-Belt Overhead Trolley Conveyor takes beef heads through inspection and dressing. Beef bleeding conveyor (in background) employs L-B Rivetless Chain with drop fingers.

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Quick, direct flow from kill to cooler, regardless of physical layout. Saving of floor space. Better working conditions. Synchronization with viscera table and other conveyors.

Results like these are yours when you tap industry's greatest source of materials handling and power transmission experience. Your operating and maintenance costs are reduced with Link-Belt ball bearing trolleys.

Put Link-Belt engineering ingenuity and quality

products to work for you. Our engineers will work with you or your consultants to help set up smooth, steady, profitable straight-line production in your plant.

LINK-BELT

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LINK-BELT COMPANY: Chicago 8, Indianapolis 6, Philadelphia 40, Atlanta, Houston 1, Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8, Springs (South Africa). Offices in principal cities.

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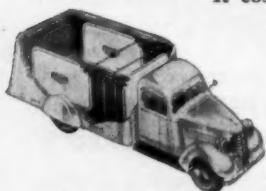
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KOLD-HOLD Truck Plates at the
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Even in the hottest summer weather, temperatures of 34° and lower are maintained in the trucks of the Jones Sausage Co., Raleigh, N. C. through use of Kold-Hold "Hold-Over" plates. This is in spite of the fact that doors are opened approximately 150 times during each day. Trucks are loaded with 8,000 pounds of sausage items and are usually plugged in at night to rebuild the refrigeration charge. On occasion, however, they have been on the route for 48 hours without being plugged in and still have held the necessary low temperatures under these circumstances. Meat is kept fresh and very saleable.

You might expect such efficient and dependable refrigeration to be expensive . . . but it's not. Using Kold-Hold plates, Jones' trucks are refrigerated for less than \$5.00 monthly . . . less than you would pay for ice alone.



It costs far more to use inferior methods of refrigeration. Investigate the money saving advantages of Kold-Hold Truck Refrigeration today. Write for full details.

KOLD-HOLD

PROTECTS every step of the way

KOLD-HOLD MANUFACTURING CO.

460 E. Hazel St.,

Lansing 4, Michigan

THE NATIONAL Provisioner

VOLUME 126

MAY 24, 1952

NUMBER 21

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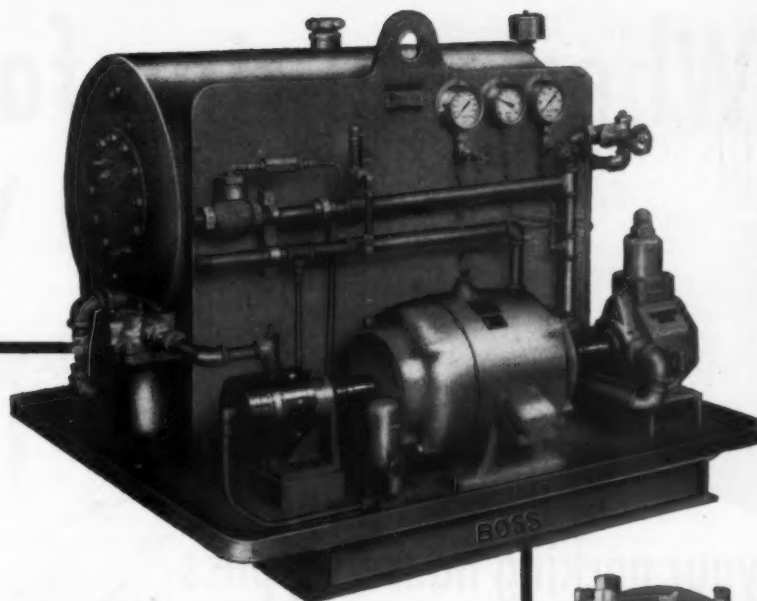
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EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER
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ANNUAL MEAT PACKERS GUIDE

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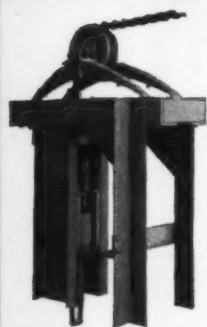
The components of the BOSS Electric Fluid Pump include a high-volume, low-pressure pump which rapidly raises the hydraulic piston to the pressure point. A radial high-pressure pump automatically cuts in at this point and delivers the final squeeze. When the peak of pressure is obtained, it is trapped and held, relieving pumps of load. This device isolates press from pumps, and until pressure is released, pumps are idling. A money-saver, in that it allows only negligible wear and uses a minimum of power.

Illustrated are a few of the many items we supply for edible and inedible rendering. Built-in strength and fine materials resist wear and corrosion, giving you year after year of BOSS non-stop service.

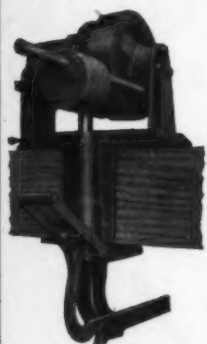
Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.



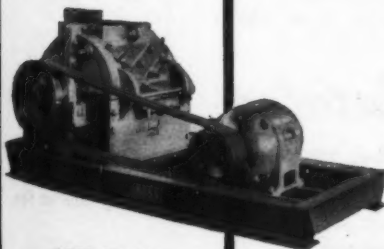
THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



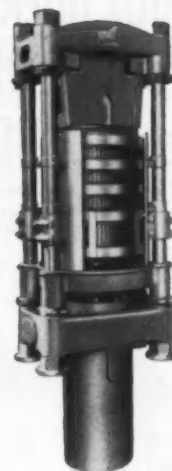
BOSS Automatic
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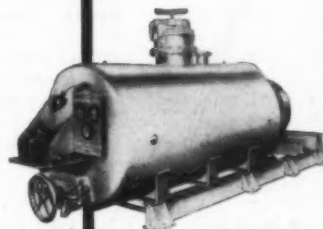
BOSS Friction
Carcass Dropper



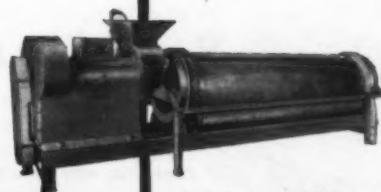
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BOSS Hasher and Washer

When you ring for service you want



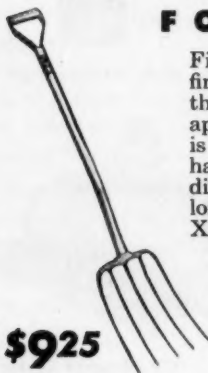
and when you buy
your packing house supplies
from **GLOBE** you get fast service
For **GLOBE** has:

ACTION

1. *The Largest* STOCKS OF ANY SUPPLY HOUSE ANYWHERE.
2. *Service* THAT GIVES YOU A SATISFIED FEELING.
3. *Prices* THAT NOT ONLY MEET, BUT BEAT COMPETITION.
4. *Mail order* DEPARTMENT THAT NOT ONLY SAVES YOU MONEY, BUT TIME.

LOOK AT THESE VALUES!!!

FORK

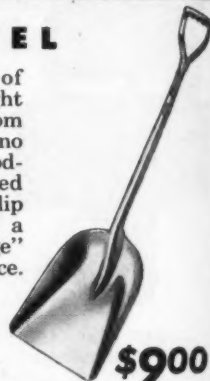


Five tine fork made from the finest forged steel. 9½" across the tines, each tine is 2¼" apart. The overall fork length is 44½". Fabricated D type handle assures a firm grip. Hot dip tinned steel finish means long service at low cost. No. X10487

\$925

If you buy a dozen, only 9.15 ea. Available in ever durable, all stainless steel, 18.00 ea.

SHOVEL



A highly polished shovel of cast aluminum. Light-weight with an 11" blade. Flat bottom and non-corrosion means no contamination of food products. The D type knuckled grip handle allows a non-slip hold without effort. And a guarantee of "no breakage" means buy with confidence. No. X10484

\$900

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84 pages of every tool and supply item that you may ever need. Over 2500 items, 800 photographs. Arranged for easy purchase by mail. Guaranteed to give you the action you desire "when you ring the bell for service."

If you don't own a copy, want an extra one, or misplaced yours, write today for a free catalog. And at the same time, why not order one of the values shown above NOW!

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OPS Amends Wholesale, Retail Beef Orders

Late this week OPS, in Amendment 9 to CPR 24, established dollars and cents ceilings on cured, dried and smoked beef products and made other changes in the wholesale beef order. The action: Sets dollars and cents ceilings for prefabricated quick-frozen and packaged specialty beef items, and for additional wholesale beef cuts; permits sale of ground beef derived from 4-way beef rejected for "excessive fat"; provides for the sale of experimental beef cuts to defense procurement agencies; makes changes in the additions permitted slaughterers of kosher beef in Zone 4a; permits route truck sellers to buy fabricated beef cuts in accordance with their historical practices, and, subject to registration requirements, permits sale of wholesaling establishments.

Amendment 2 to SR 61 extends the mandatory filing date for required reports to June 30, 1952, and changes the definition of "specialty beef product" to incorporate the language used in CPR 24 and CPR 25.

Another OPS action late this week rolled back retail price ceilings on sirloin steaks and roasts, from 2 to 11c per lb. OPS also told sellers of home freezers who throw in a "package" of beef when they sell an appliance that they must furnish buyers with an itemized receipt listing prices for the meat. Other changes affecting retail meat dealers were also made.

UPWA Announces 1952 Demands

The United Packinghouse Workers union, CIO, will ask for a 30c an hour wage increase when present contracts with packers expire on August 11, 1952. This was announced following the UPWA's annual meeting held last week in Denver. The union will also seek a guaranteed annual wage, union shop, elimination of differentials (both geographic differentials and differences in pay between men and women), and industry-wide pension and health and welfare plans.

Ralph Helstein of Chicago was re-elected president of the union. The only change in the slate of national officers was the election of G. R. Hathaway of Atlanta as secretary-treasurer. He succeeds Lewis J. Clark, who declined to run for reelection.

OPS Restores Lard Ceiling at 18c

OPS has issued Amendment 14 to CPR 6 restoring the level of ceiling prices for lard, crude cottonseed oil, crude soybean oil and crude corn oil in effect before Amendment 13 was issued. This became effective May 19.

On April 28 OPS had suspended ceiling prices on lard because market prices were under ceilings, and also announced a rollback to 17c per lb. in the event the suspension was later lifted. In its most recent action OPS has taken industry recommendations that suspension of price ceilings should not be coupled with adjustment of ceilings. Amendment 14 establishes a suspended ceiling price for lard of 18c, the average ceiling price under GCPR in effect before the rollback was ordered. The same amendment fixes a recontrol point at 2.5c below the CPR 6 ceilings, or 15.5c at Chicago.

AMI Suggests Making Hotel Reservations Early

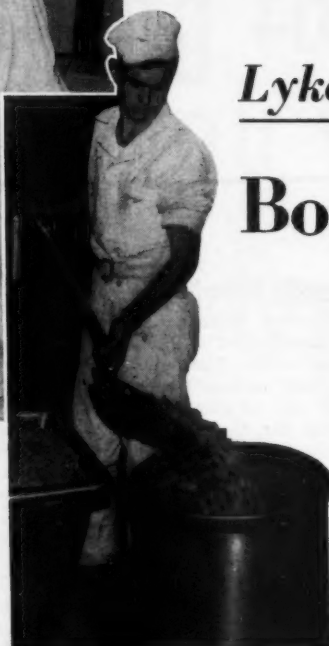
The American Meat Institute has announced that hotel accommodations for the forty-seventh annual meeting, October 3 through October 7, may be reserved through the Institute. Because an especially large attendance is anticipated this year, the Institute has advised packers and suppliers to send in their requirements as soon as possible. The convention will again be held at the Palmer House, Chicago. Section meetings are scheduled during Friday and Saturday, October 3 and 4, general sessions will be October 6 and 7. Exhibits and hospitality rooms will continue during the entire five days.

USDA Suspends Pork Purchase Program

The Department of Agriculture announced early this week that it had suspended the buying of pork products under the purchase program originally announced April 9. Total purchases under the program amounted to 26,490,000 lbs. of pork products.

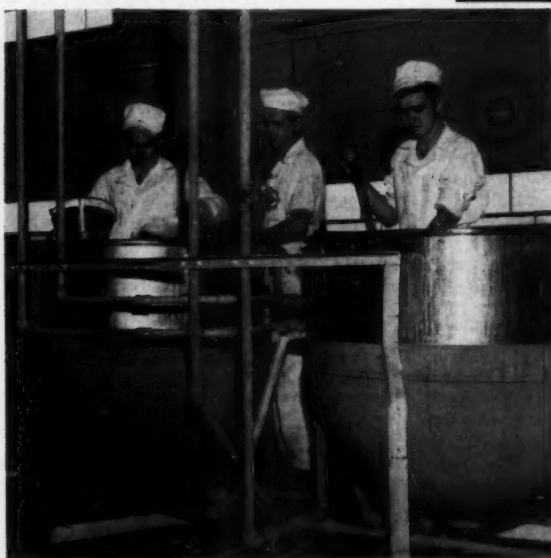


Canning plant foreman checks meat ingredients with Dr. Lynn Meade, Lykes' chief inspector, center, and R. H. Foster, left, canning plant superintendent. Right, worker apportions fresh vegetables for Brunswick stew. Below, employee at left carefully adds seasoning while other workers stir the gravy processed in cooking vats.



Lykes Bros.

Boosts Canned Meats In Florida



Fresh carcass beef is run through grinder, above, into stainless steel container and scaled before it is moved to batch mixer. At left below is line of Taylor-instrumented retorts. The retort baskets are loaded with cans at filling station where an F-M filler and an American Can capping machine are employed, right photograph below.





Officials of the Lykes Brothers organization at Tampa include E. G. Morgan, office manager; John W. Lykes, executive vice president; H. Tyson Lykes, maintenance superintendent, and J. B. Hawkins, packinghouse manager.

ONCE again the meat packing industry sees a long established meat packer branch out into a new field of endeavor. In this case, it is the Lykes Brothers of Tampa, Fla., prominent packers for over half a century, who recently entered the field of canned meat products. (See THE NATIONAL PROVISIONER, June 3, 1950). Just over a year ago officials of the plant decided to try meat canning.

A great deal of study and discussion regarding this move was condensed into a few short weeks as to the equipment needed, type of products to be packed, etc. It was agreed to produce highest quality products and to maintain the quality as originally established. From the start, operational procedures were formulated in writing. Overall quality and standards supervision responsibility was placed on the plant's own inspector, Dr. Lynn Meade.

Under the supervision of J. B. Hawkins, general manager, and Tyson Lykes, construction on the new canning plant began early last summer. Plans for the plant, designed and built to MID specifications, were drawn by G. A. Miller Co., Inc., Tampa. The plant is equipped throughout with the most modern canning equipment and machinery. Maximum use is made of natural lighting.

Product moves forward from the raw material coolers to various manufacturing departments and finally to storage. Modern material handling equipment within the warehouse expedites handling both during storage and shipping.

The all-brick building, set on concrete footings, covers an area of 25,000 sq. ft. including warehousing facilities for approximately 40,000 cases of canned products. At present, the plant employs 24 workers. Set up for a maximum production in excess of 7,000 cases weekly, the plant has additional space for expansion. Original fabricating and canning equipment is laid out for orderly integration of additional facilities.

Experimental canning began early in September under Ralph H. Foster, superintendent of the new plant. Foster has made a contribution to the canning industry since taking over the new plant. Not satisfied with the usually accepted methods in operation throughout most of the industry in the canning of Vienna sausage, he built and perfected a new type Vienna sausage cutter and filler machine that has proven itself on a basis of economical commercial production. The new machine has more than doubled production on Viennas over former methods of hand cutting and packing, while needing about a third as many employees.

The first product canned in the plant was corned beef hash and the first formula for the corned beef hash proved satisfactory. After extensive consumer tests made throughout central and northeast Florida, it was agreed to market the product as first developed. Since that time the packer has added beef stew, Vienna sausage, brunswick stew, chili with and without beans, and beef tripe to its line of canned meat items. In the near future the plant plans to add products among which will be potted meat spreads and luncheon meat.

During the past two months, in a new addition to the canning plant, the packer has been producing a scientifically prepared dog food under the trade name of "ROMP." It is reported the initial sales of this product have been excellent.

In merchandising the canned meats, labels were considered of extreme

(Continued on page 22)

Health, Welfare Plans Are Covered in New Salary Regulation

General Salary Stabilization Regulation No. 8 relating to health and welfare plans has been issued by the Salary Stabilization Board. This regulation supersedes General Salary Order No. 11 and broadens the policies set forth in that document.

GSSR 8 extends in two respects the conditions under which GSO 11 permitted health and welfare plans to be put into effect without approval of the Office of Salary Stabilization. The new provisions are:

1. A plan providing for disability, hospital expense, surgical expense or in-hospital medical expense, group life insurance, including permanent and total disability benefits, or accidental death and dismemberment benefits may be put into effect or continued without approval if it covers "only employees subject to the jurisdiction of the Salary Stabilization Board and meets the requirements of General Wage Regulation No. 19 and Wage Stabilization Board Resolution No. 78."

Previously, such approval had been given only to plans covering "employees subject to the jurisdiction of both the Wage Stabilization Board and the Salary Stabilization Board upon the same or similar terms."

2. A plan does not require prior approval if the employees covered by the plan and subject to the jurisdiction of the SSB pay at least 40 per cent of the premium payment for their benefits under the plan, or at least 50 per cent of the premium payment if the plan includes benefits for their dependents.

The SSB has also released General Salary Order No. 13, which provides that payments of death benefits to survivors of employees may be made without prior Board approval where such payments are excluded from gross income by the income tax laws.

OPS Revises Definition Of Pork Blade Meat

OPS has issued Amendment 4 to CPR 74, changing the definition of pork blade meat, effective May 16.

The previous definition of blade meat described it as lean meat removed from the outer (ridged) side of the blade bone. Under this definition, OPS said, a portion of the lean meat, which is removed from the inner side of the blade bone and which has been customarily sold as blade meat, could only be sold as pork trimmings. The amendment corrects the definition so as to include all meat customarily sold as blade meat.

Patent Laws Revision

The House passed and sent to the Senate a bill providing the first comprehensive revision and codification of the patent laws since 1870.

Saving Steps in Order Assembly



1. At first station, green meats are placed in container and scaled. Balance of order is filled as container moves to other stations.

2. Arrangement of caged product, scale and conveyor, makes operator's task one of reaching, scaling and placing to fill order.

FROM a simple beginning forced by wartime necessity, a highly efficient order-assembling technique has been evolved at an Ohio packing plant. Application of progressive material-handling techniques has increased the overall efficiency of the operation by 35 per cent. Furthermore, the system has reduced the handling of smoked product, sausage and packaged meats by an estimated 50 per cent.

The system employed by the Cleveland Provision Co., Cleveland, had its beginnings during the last war. Due to the acute scarcity of male help which prevailed at that time, the packer was forced to utilize female workers wherever possible. The employment of women for order assembling proved to be a success, but it brought problems. While women easily grasped the mechanics of order selection and packing, the manual work involved in lifting and carrying orders quickly lowered their efficiency.

Chester G. Newcomb, jr., superin-

tendent, began an immediate study of the whole problem of order assembling. From the start it was apparent that the system of "hunt and pick," as he described it, was inherently wasteful. Scales stood idle as the order runners scurried about the cooler trying to find the right item in the right quantity. The runners, in turn, would retrace their paths a hundred times in an evening. Until management studied the system closely, it seemed to be functioning properly. The employees worked diligently and the orders were assembled. Only when examined in a critical manner did the underlying weaknesses of excessive non-productive motion and product movement become apparent.

The first step in revision of methods was the installation of an order assembly line. Under this setup, product moved to a central location in the order assembly cooler and close to the operator. With only a few steps the worker could get the product needed for the order. Furthermore, the prod-

uct could always be found in a specific place.

Refinements incorporated in the system have resulted in a further reduction in product handling.

Superintendent Newcomb reasoned that one intermediate step in product handling was completely unnecessary. Some meats moved from a processing unit, such as the smokehouse, to a holding cooler, and then in odd cage lots to the order assembly room. Management decided to move such products directly from the processing area to the order assembly room. To accomplish this procedure the order assembly room was equipped with additional refrigeration facilities to hold a temperature of 38-40°F. Overhead rails were installed to provide storage space for sausage from the smokehouses and cookers. All products now move immediately to their proper spaces in the order assembly room. A return rail is located between each bank of two rails assigned to holding new product. Through this

3. Operators prepare to band frankfurters. Boxed, the franks move directly to skids adjacent to conveyor for convenient shipping.

4. Before fibreboard container is closed, checker runs tab on individual items and compares total with the scaled weight of order.



arrangement the sausage inventory in the assembly room is used on a first-in, first-out basis. The assembler would be forced to go out of his way to get meats out of order.

The handling of packaged meats, such as sliced bacon, frankfurts, pork sausage, etc., seemed to violate good material handling principles. They were packaged on the second floor level and moved down to the order assembly cooler in skid lots. It was then necessary to move them about as needed in the cooler. The management of the firm decided to move the packaging operation down to the order assembly room. The products now are removed from the cages, packaged, and travel down the packaging table directly to the skids from which they are taken by the order assemblers. To facilitate the packaging operation the plant has installed additional overhead rails in a section set off to hold cage lots of product normally packaged.

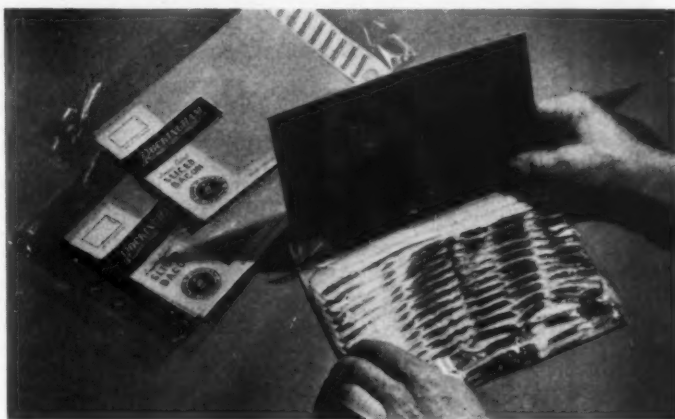
Being located on the second floor, the sliced bacon department is still some distance from the order assembly room. However, a conveyor will be installed to carry the packaged product directly to a skid station in the order assembly room.

In the sliced bacon department at the Cleveland Provision Co., compactness of layout has brought about efficiency. The bacon chill cooler connects with the slicing department by means of a refrigerator window. The slicing and forming machine operator enters the chill cooler and removes the combs from the bellies. She places the slabs on a wide sill on the slicing room side and closes the refrigerator window. Entering the slicing room she takes the slabs as needed for forming and slicing.

Through utilization of roller type conveyors and tracking the plant has streamlined its handling equipment to the point where it has been able to retain its female personnel in the order assembly department. Six operators assemble approximately 700 orders each night. For evening operations the packer uses fibreboard shipping containers and each order requires approximately two and one-half boxes.

The orders come to the department with the sequence arranged for loading by the billing department. The first operator, one of the several males employed to move loaded meat trucks and cages into position and to push away empty cages, looks at the order and machine-stitches the number of boxes needed. He also stocks some of the other stations with stitched boxes to fill in container requirements in excess of estimates. Each order is supplied with large order and route number stickers which are pasted on the top flap of the containers. The box then moves down to the fresh meat station where shoulders; loins, and other fresh cuts are placed in the container.

The next step is the smoked meats
(Continued on page 21)



New Combination Film-Board Wrap Speeds Bacon Packaging

A NEW TYPE of package designed to provide a neater wrap is being used by Shen-Valley Meat Packers, Inc., Timberville, Va., for link sausage and sliced bacon. Called Semi-Seal, and developed by Milprint, Inc., the package resulted from observation that loose sheets of film and separate cardboard cause bottlenecks on the production line. Semi-Seal puts film and board together. Packaging production time is speeded, for the worker need not pick up and place a loose board in position on the cellophane.

In operation, a worker lifts a combination board-and-film into position, places the product on the film, folds the ends of the film in over the product and then folds the board onto the product and the film around the product so that it overlaps on the back of the board for heat-sealing. Necessary equipment consists of a packaging table, a check-weigh scale and a heat-seal plate. For wrapping its Rockingham sliced bacon, Shen-Valley uses a colorful cellophane printed design that was created by Milprint. R. S. Graves, president of Shen-Valley, considers the new type of packaging material easy and fast to handle and excellent from the point of eye-appeal.

Photograph above shows worker placing bacon on film part of the wrap. Below is the bacon packaging line at Shen-Valley. The Semi-Seal wrap can be made to fit products of various sizes. It is generally printed in designs bordered with color and copy, but with clear central areas through which customers can view the product.



Reach for extra profits with canned meat displays!



Build hot-spot displays to attract customer attention in the fast-selling spots in your store. One logical place is your fresh meat counter.



Build shelf displays that really sell! Attract your shoppers with variety. Make them notice, and they'll buy.

In the past fifteen years, the demand for meat-in-cans has increased 350%!
Last year, one and a half billion pounds of meats and meat products were canned!

These high-profit items are due for a big push in June, when the National Meat Canners Association and the American Meat Institute will sponsor a tremendous sales campaign to promote canned meat products. Concentrated national brand advertising during the same period will back it up all the way.

So tie in! Carve yourself a nice slice of profits on canned meats, one of the fastest-growing lines in your store!

**AMERICAN
CAN
CO.**

Please 'em easy with
MEATS-IN-A-CAN



We're telling grocers to feature canned meats
...and that means more business for you

During June, the National Meat Canners' Association and the American Meat Institute will sponsor a big promotion on canned meats. And Canco will be helping to boost canned meat sales, too.

This hard-selling, double-page Canco advertisement will reach grocers all over the country. It will encourage them to build mass displays of canned meats . . . to carry a full line of these high-profit items . . . to display them with related items for greater sales-appeal.

In June, the promotion to "Please 'em easy with meats-in-a-can" will move more and more canned meats to consumers.

It's good business for you, good business for Canco, and for the whole canned meat industry.

AMERICAN

CANCO

**CAN
CO.**

NEW YORK
CHICAGO
SAN FRANCISCO
HAMILTON
CANADA

Senate Committee Approves Extension Of Controls Until Next March 1

THE Senate banking committee late Wednesday approved a bill (S 2594), revising and extending the Defense Production Act. The measure extends price and wage controls until February 28, 1953, and allocation and priority, rent control and other provisions of the act until June 30, 1953. It is expected to reach the Senate floor the first week in June.

The bill contains a policy declaration directing the President to decontrol prices and wages as rapidly as possible consistent with the purposes and policies of the act. It also makes the following amendments to the existing law:

- 1) Clarifies the Capehart Amendment to make sure it applies only to manufacturers and processors.
- 2) Broadens the application of the Herlong Amendment to allow all retailers and wholesalers their pre-Korean percentage markups, and requires OPS to conform to state minimum price ceilings.
- 3) Reorganizes the Wage Stabilization Board as an all-public body without disputes settlement powers.

In addition, a number of other changes were also made which do not directly affect the meat packing industry.

In voting to extend wage and price controls until February 28, 1953, the committee ignored a last-minute plea by Price Director Ellis Arnall to keep controls for two more years. The committee rejected an amendment which would have required the Secretary of Labor to make minimum wage determinations under the Walsh-Healey Act on a local rather than nationwide basis.

The House banking committee this week continued public hearings on its version of the Defense Production Act extension legislation. They probably will not be completed until next week.

Meat packing industry representatives submitted their case against price control to the House banking committee on May 16. The sentiment of meat and livestock interests was unanimously against price control.

The story they presented to the committee was similar to that presented several times previously: Many attempts to control prices have been made; all have proved ineffective, and meat and livestock prices are particularly difficult to control. Without exception, each group suggested instead a positive program aimed at full production, allowing the laws of supply and demand to function.

Western States Meat Packers Association, through its Washington representative, L. Blaine Liljenquist, asserted, for example: "High production is the real answer to the problem of inflation, but if we are to achieve full production the unrealistic, arbitrary,

confusing and unsound price controls must be removed. Controls are the greatest handicap to production. They cause a lack of confidence in future markets, because if production costs rise the producer or manufacturer finds himself inevitably in a price squeeze.

"In our own industry the administration's price control program is noteworthy for its impracticability. It leads to blackmarketing, disruption of meat production, maldistribution of products and diversion of millions of man hours of time for studying confusing regulations and making reports. . . ."

The statement of the National Independent Meat Packers Association, which was presented by Wilbur LaRoe, general counsel, outlined some of the fundamentals of the meat packing industry in order to give members of Congress a better understanding of matters relating to the industry. It then asked that price control on meat and meat products be abolished because it is unworkable and because the housewife is the best regulator of prices, and also because the administration of the act by OPS has been inadequate. LaRoe added that "this is not altogether a reflection on OPS because we know that satisfactory regulation of meat prices by administrative fiat is absolutely unworkable."

The American Meat Institute filed an effective statement which affirmed the NIMPA presentation.

A very strong statement against price controls was made by Arthur L. Owen for the National Livestock Pro-

ducers Association and a prepared statement was filed on behalf of American National Cattlemen's Association. Judge Joseph Montague, representing the Texas and Southwestern Cattle Raisers Association, argued emphatically against quotas, claiming that if quotas had been in effect the southwestern cattle raisers could never have marketed the large volume of distress cattle resulting from the drought.

Charles W. Bauer, president of the National Association of Retail Meat and Food Dealers, contended that complicated controls and regulations will wipe out small business. Greater production of meat animals is needed, he said.

The Chamber of Commerce, in a statement this week on wage and price controls, contended that they are not needed as a hedge against inflation.

"Price control has had relatively little to do with economic stability, as demonstrated in the way prices have behaved since January of 1951," the Chamber asserted. "Some prices have remained stable, some have risen and still others have fallen slightly. These price movements demonstrate that our free market economy is still functioning. . . . It thus becomes obvious that both wage and price controls should be dropped. Existing controls over production and materials, if extended, should not be continued longer than next March, when the national economy should be in position to provide amply for both defense and civilian needs."

Safety Aids From A to Z Listed in NSC's New Guide

A complete listing of the various training and interest-stimulating tools available to the plant safety engineer is contained in the latest edition of the National Safety Council's "Occupational Safety Services, Service Guide 2.1"

The guide indexes by topic the various safety manuals, safety practice pamphlets and data sheets available. Detail sheets which show how to construct safety aids for specific jobs are also indexed.

Recordings, sound film and sound slides useful in safety, along with safety posters of all sizes and safety booklets, many done in the animated cartoon style, are listed. Complete price information is included. Copies available from the National Safety Council, Chicago 11, Ill.

State Horsemeat Ban

The Pennsylvania State Agriculture Department announced that the OPS ruling permitting use of horsemeat in certain sausage has no effect in the state. Horsemeat for human consumption is prohibited in Pennsylvania by state law. The state has 27 licensed horse slaughtering plants but their output is limited to manufacture of dog and cat food.

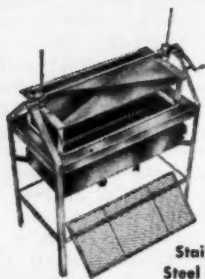
AMI Announces Dates of Two Regional Meetings

The American Meat Institute has scheduled two regional meetings in June which are open to all packers and members of related industries in the area.

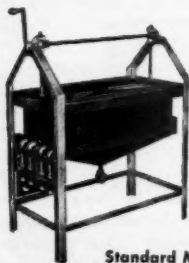
The first will be held Friday, June 6, at Milwaukee, Wis. George H. Stroebl of the Chas. Hess Sausage & Provision Co., 2300 N. Third st., Milwaukee 12, is chairman of that meeting and should be notified by packers desiring to attend. For several years the wives have been accompanying their husbands to this meeting and are invited again. This year the women will have a separate room for luncheon at an outstanding country club, to be followed with an afternoon of relaxation at the club.

On Wednesday, June 11, there will be a meeting at Kellogg Center, Michigan State college, Lansing. Chairman is Stephen Kowalski, Kowalski Sausage Co., 2240 Holbrook Ave., Detroit 12.

Both meetings will be "Dutch Treat" luncheons, starting at 12:15. They will afford an opportunity for discussion of various new and important problems confronting the industry.



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Produce perfect loaves faster . . . get the edge on competition. Give loaves that rich brown, sales-producing crust after they leave the oven, reduce shrinkage to a minimum, and save extra labor time. Economical, simple to operate, easy to clean. Capacity 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, or for browning hams and other products. Available in stainless steel or standard models; gas or electrically heated.

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- Shortening is heated above the tubes only; particles separating from the product fall into cold zone and do not burn or discolor the shortening.
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- Tank capacity, 9 to 12 loaves per dip.
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Improve the flavor, appeal and demand for your pickle pimento meat loaves and other specialties with easy-to-use

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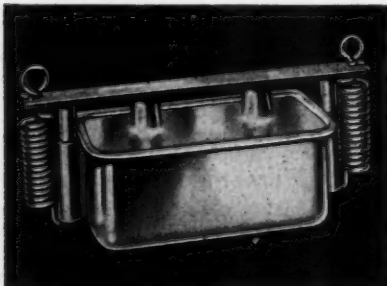
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GLOBE-HOY HAM BOILERS

Insist on these features in the Ham Boilers you buy: Sanitary, heavy gauge stainless steel, one piece cover, easy to clean, no tilting and no repressing necessary. Speed up production and cut costs amazingly. Available from stock now!

Write for full details—or a trial mold

THE GLOBE COMPANY

4000 S. Princeton Ave.

Chicago 9, Ill.

BOOK REVIEWS

MEN, MEAT AND MIRACLES, by Bertram B. Fowler. Julian Messner, Inc., New York, 245 pages, \$3.

In this absorbing story of the great meat packing industry in Chicago, the author writes of the forces and conflicts which transformed the meat industry "from a morass into a miracle."

Fowler contends that the American Revolutionary War was not the actual and complete revolution but only a prelude. The real revolution was the industrial revolution, through which the vitality and power of the nation came into its own. And, continues Fowler, no segment of industry is more typically American than the packing industry.

As the nation shifted from primarily an agrarian to an urban population, the stage was set for the entry of the giants, the innovators, the industrial revolutionists. "And, as happened in every other sector of American industrial life, the giants arose and walked upon the scene."

Fowler gives a brief account of Gustavus F. Swift, Philip D. Armour and Nelson Morris, who were those early giants in the packing industry, even though they arrived in Chicago after the industry had already established a good foothold. The story of Thomas E. Wilson, who entered the scene somewhat later, is treated at greater length in a chapter, "Apostle of Cooperation." Another chapter deals with Wilson, the agriculturalist. Now well past 80 years old, Wilson is still extremely active in the industry, and is chairman of Wilson & Co.

The chapter, "From Barrel to Cellophane," deals with changes in packaging of industry products. In another chapter, "Tripe to Trypsin," Fowler describes what packers are doing with by-products which were once wasted.

The "difficult" years, the period during which the Packers' Consent Decree and the Packers and Stockyards Act were passed, are dealt with in a chapter, appropriately called "The Black Decades." The author sums up his theory on the economic revolution in the concluding chapter, "Beefsteak or Borsch."

THE CHICAGO STORY, by Ira Morris. Doubleday, New York. 347 pages, \$3.50.

This also is a story of the changing years in Chicago, of a great industry and of one of the great packinghouse families. One difference is that it is fiction.

The author is a grandson of Nelson Morris, one of the four great pioneer packers. The dominating figure in the book is Adolph Konrad, whose early life roughly parallels that of the writer's grandfather.

Beginning in 1905 when Konrad is already well established as a successful packer, the book traces the rise and fall of the family, and ends in 1950 when the old man died. The family story and the story of the founding of

the stockyards and of Konrad & Sons are interwoven with the history of Chicago. The book conveys a vivid picture of the bawling stockyards and of the lusty metropolis during the years of its growth.

Through the weaknesses of his children and the wiles of circumstances, Adolph's empire came to be controlled by other hands. The family fortune, built up in an era of America which had long since disappeared, was dissipated.

Adolph Konrad, too, failed in refusing to change. He could never understand, for instance, the demands of the unions for better working conditions. Thus he fought a losing battle against progress.

Since its publication several months ago "The Chicago Story" has appeared regularly on best seller lists in Chicago.

Census Bureau Publishes Manufacturing Statistics

Publication of the first annual volume of manufacturing statistics, based on the Annual Survey of Manufactures, has been announced by the Bureau of the Census, Department of Commerce.

Entitled, "Annual Survey of Manufactures: 1949 and 1950," the initial volume in the yearly series includes statistics covering the years 1949 and 1950. Future volumes will cover single years only beginning with 1951.

The Annual Survey of Manufactures is designed to provide basic industrial statistics for the years between the full-scale Censuses of Manufactures taken every five years. The next Census of Manufactures will be taken in 1954, covering industrial activity in 1953, while the most recent one covers 1947.

"Annual Survey of Manufactures: 1949 and 1950" provides data for industry groups, important individual industries and for geographic divisions and states. The volume presents statistics on wages and salaries, man-hours, value added by manufacture, cost of materials, value of shipments for selected industries and classes of products, size of establishments, manufacturers inventories, etc.

Priced at \$2, it will be on sale through the Government Printing Office and field offices of the Department of Commerce.

Tax Enforcement Bill

A bill designed to correct many of the recent "tax scandal" evils has been introduced into the House. The bill (HR 7893) would stiffen record-keeping requirements, particularly of such expenses as entertainment and promotion. The bill would also authorize the Revenue Bureau to obtain information as to the extent of property and facilities made available by businesses to employees, officers and stockholders—things such as country club memberships, hotel and apartment suites, airplanes and other luxuries.

NEVER FAIL

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HAM
FLAVOR

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it pre-seasons as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

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The Founder of
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IMPROVE YOUR LARD.....

DEODORIZED • HYDROGENATED LARD FLAKES



PACKED IN 50 LB. MULTIWALL PAPER BAGS • CARLOAD OR LCL
FREE SAMPLES ON REQUEST....

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CUDAHY, WISCONSIN • PHONE SHERIDAN 4-2000

SERVING THE INDUSTRY FOR

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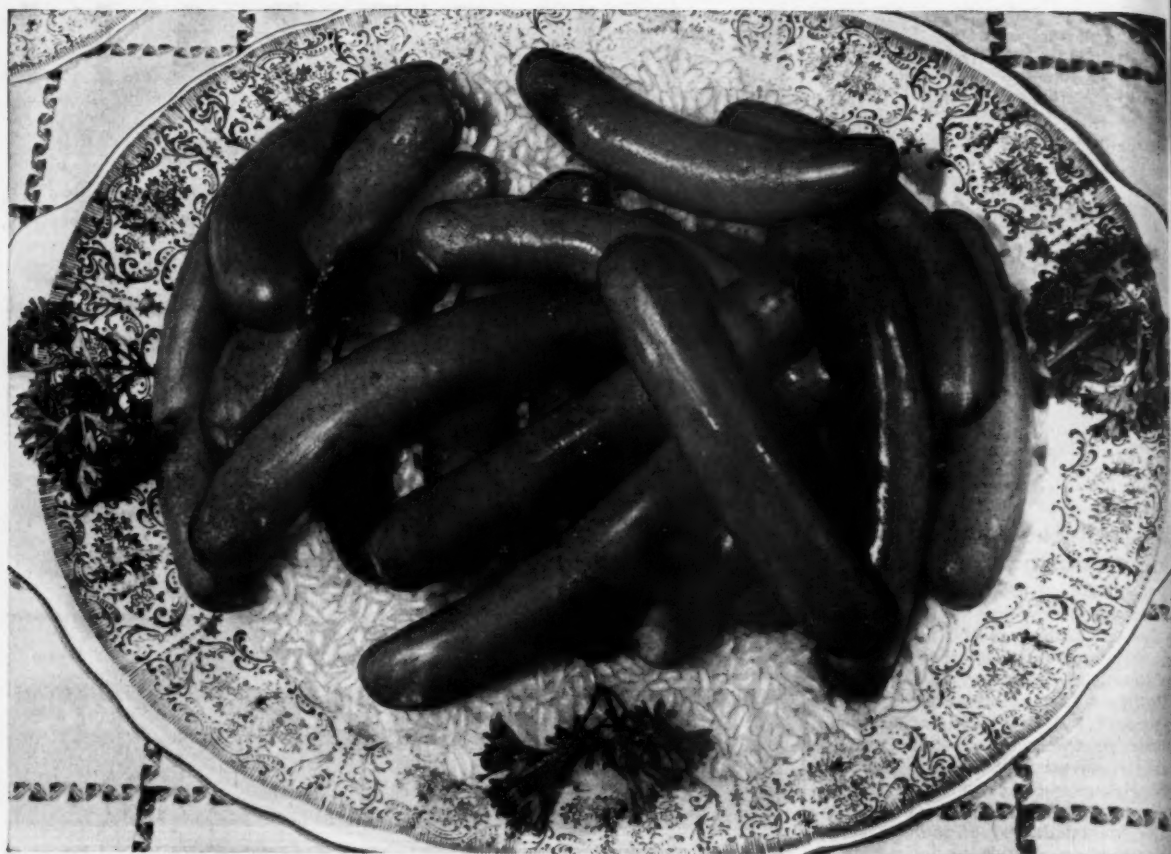
YEARS WITH

*The
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FEARN'S WIENER SEASONING

... a *balanced* blend of pure, natural spice extractives

Looking for a *sure* way of producing wieners and frankfurters with extra fine flavor *every time*? Then you'll want to try this superb new wiener seasoning by Fearn. It's a precision blend of pure natural *spice extractives* in a suitable carrier to give consistently excellent results. Because it is a blend of the total extractions of spices, all the flavoring is available to season the meat . . . there's no waste, no chance for strength variation. It lets you turn out the same fine product every time . . . with *absolutely uniform* taste appeal and sales appeal to constantly keep building an ever-greater reputation for your wieners. And you'll find Fearn's Wiener Seasoning exceedingly simple to work with . . . and most economical to use! Why not try a test run immediately?

FEARN
flavors you can trust



**Every Shipment to You is
Quality Control Certified**

You can always depend on Fearn's Wiener Seasoning! Before your order is shipped to you it must meet with every one of Fearn's many strict quality requirements. Then a coded Fearn Quality Control Certificate is placed on its container as a sure guarantee of quality. Look for it on every shipment . . . it tells you that here, as always, are "flavors you can trust."

QUALITY CONTROL CERTIFIED BY *FEARN FOODS INC.*, FRANKLIN PARK, ILLINOIS

NP Wins Safety Award

Edward R. Swem, vice president and editor, *THE NATIONAL PROVISIONER*, is photographed below receiving the 1951 Public Interest Award from Ned H. Dearborn, president, National Safety Council, Chicago. This is the fourth consecutive year in which *THE NATIONAL PROVISIONER* has been given this public recognition on behalf of safety in the meat packing industry.

During 1951 only 16 industrial magazines received this award, and the *PROVISIONER* was the only magazine in the food industry.

Judges included Norman Damon,



vice president, Automotive Safety Foundation; Arthur F. Harre, general manager, Radio Station WCFL, Chicago; Kenneth MacDonald, executive editor, *Des Moines Register and Tribune*, and secretary, American Society of Newspaper Editors; Wesley I. Nunn, coordinator of the "Stop Accidents" campaign of The Advertising Council, and advertising manager, Standard Oil Co. (Indiana); Dr. Kenneth E. Olson, dean of the Medill School of Journalism, Northwestern university; J. E. Ratner, editor, *Better Homes & Gardens*; Robert K. Richards, director of public affairs, National Association of Radio and Television Broadcasters, and Miss Judith Waller, Chicago director of public affairs and education, National Broadcasting Co.

In making the awards, Dearborn commented: "There isn't any question but that most publishers, broadcasters and advertisers are accepting accident prevention as one of the great social problems of our time. We are grateful that they are, because only they can make the voice of safety heard."



NEW OFFICERS AND BOARD MEMBERS of the J. Fred Schmidt Packing Co., Columbus, O., were installed recently. George L. Schmidt was renamed president; J. Fred Schmidt, executive vice president and general manager; Frank K. Westervelt, vice president in charge of sales; Eugene L. Hensel, secretary; George F. Schmidt, treasurer, and Miss Claire Treadwell was elected assistant secretary-assistant treasurer. The company, organized in 1886, is operating under the third generation. Shown above, l. to r., first row, are Miss Treadwell, George L. Schmidt and Hensel. Rear, J. Fred Schmidt, George F. Schmidt and Westervelt.

PERSONALITIES and Events OF THE WEEK

► Los Angeles televiewers were taken on a tour through the Wilson & Co. plant there recently. Paramount television station KTLA featured the plant visit on the Santa Fe Railroad's "City at Night" program. Wilson hosts for the tour were H. W. Eastwood, manager; B. F. Jones, superintendent; Ted Tedeschi, advertising department, and O. E. Allen, beef department.

► The Emge Packing Co., Anderson, Ind., had an attractive booth at the recent Anderson Home Show this year. A full line of products was displayed and prizes awarded for correctly guessing the weight of a 5 ft. bologna.

► F. M. Simpson, formerly head of the agricultural research department, Swift & Company, spoke recently before the Urbana, Ill. Rotary club.

► A. Byron Chase, vice president, John E. Smith's Sons Co., Buffalo,

N. Y., died recently. He had been with the company for more than 30 years and had many friends in the meat packing industry.

► Robert F. Clauss, formerly division superintendent of the Wilson & Co. plant at Cedar Rapids, Ia., has been named superintendent of Wilson's Omaha plant. He succeeds Russell W. Thompson, who has been transferred to Wilson's headquarters in Chicago. Clauss has been with Wilson for 18 years. Ben Allison, master mechanic at the Wilson plant in Omaha, has been appointed executive assistant of the Omaha plant, and will also retain his former duties.

► Robert L. Brown, M.D., has joined the medical consultant service of The Armour Laboratories as an assistant.

► About 7,500 visitors inspected the New Castle Packing Co., New Castle, Pa., during a recent one-day open house. Continuous traffic moved through the working areas of the plant on a tour during which all operations were explained by high school students who served as guides. Past and present city officials and other dignitaries were present. Visitors were welcomed by the six partners—Joseph Cohen, founder; Abe



ART DIRECTORS OF THREE OF THE LEADING CHICAGO PACKERS judged the national high school meat poster contest sponsored by the National Live Stock and Meat Board. The judges—l. to r., Jim Konofsky, art director, Swift & Company; E. L. Goelz, art director, Armour and Company, and Byron Cotton, advertising department, Wilson & Co.—selected some 60 national winners plus a number of state winners. Theme of the contest was "The importance of meat in the diet at all ages." Judging was on the basis of poster theme, originality, slogan, effectiveness and artistic presentation. First prize went to Coralyn Anne Fitz, a student at Cass Technical High School, Detroit. Second place winner was Sven Lukin, a student at the Friends Select High School in Philadelphia. Winner of third place in the national competition was Clarence Steinbeck, Buffalo Technical High School, Buffalo, N. Y.

Cohen, livestock buyer; Harry Cohen, sales department; Nathan Rosen, plant livestock buyer; Irwin Rosen, sales, and Irving Nixon, credit department manager.

►James C. Molloy of the time office, Armour and Company, Chicago, was recently presented a gold watch in recognition of his 50 years of faithful service. Following the ceremony Molloy showed those assembled a watch that his father had received from P. D. Armour in 1891. His father, Michael Molloy, was superintendent of the cooper shop and one of the first men to work for Armour and Company. J. C. Molloy's presentation was made by A. J. Versen, general manager, Chicago.

►Dr. R. C. Newton, vice president in charge of research, Swift & Company, Chicago, will speak before the Flavoring Extract Manufacturers' Association, May 25-28, at the Edgewater Beach hotel, Chicago. He will speak on "Chemicals in Food."

►Walter G. Larsen, division superintendent of the Swift & Company plant in Denver, retired recently. He had been with the company since 1910.

►Constantine G. Ganopuls, 57, owner of the Chicago Beef Co., Detroit, died recently.

►A \$300,000 fire leveled the Fort Wayne, Ind., union stock yards in less than half an hour, May 3. Police said two small boys admitted starting the

fire by accident. Livestock losses amounted to \$10,000.

►James J. McCabe, 67, who had been associated with Darling & Co., Chicago, for 35 years, died last week.

►A temporary injunction against picketing at the plant of the F. B. Purnell Sausage Co. in Louisville, Ky., was ordered by Appellate Judge Porter Sims. In petitioning for the injunction, the Purnell company said there was no controversy of any kind between it and its employees and that local 227, Amalgamated Meat Cutters and Butcher Workers of North America, AFL, had been picketing since April 14 in an effort to organize the plant.

►Louis Radner, the retired founder of Radner & Sons, Detroit, died recently. He was 73.

►Armour and Company recently set up as a separate division the calf and lamb departments as well as Chicago wool operations. Garvey L. Haydon was appointed general manager. A 20-year Armour employee, Haydon started as a student in the Chicago plant sheep dressing department. He was made manager of the lamb division in 1950.

►Walter C. Berger, executive president of the American Feed Manufacturers Association for the past six years, recently resigned, according to Thomas W. Staley, chairman of the organization's board of directors.

F. W. Hoffman Retires from Cudahy; Long Named President

Louis F. Long, vice president of the Red Wing Co., Inc., Fredonia, N. Y., was elected president of The Cudahy Packing Co. at a meeting of its directors held Thursday in Omaha. His election followed an earlier announcement of the retirement of F. W. Hoffman, president of Cudahy since 1944.

Hoffman has been with Cudahy for 50 years. He started work as a messenger boy in the Omaha plant. He held various jobs there and when he left to become manager of the company's Salt Lake City plant in 1921,



F. W. HOFFMAN



L. F. LONG

he was assistant manager of the fresh meat department. He managed Cudahy plants at Jersey City, N. J., and St. Paul, Minn., before becoming manager of the Boston sales district in 1930.

Later that year he was called to company headquarters to take over management of the dairy and poultry products division. Two years later he was made head of the pork division and a vice president. He has been a director since 1936. He is a director of the American Meat Institute. Since the company's headquarters were moved to Omaha two years ago, Hoffman has taken an active interest in civic affairs. He is also a director of the Omaha National Bank.

Long joined Cudahy as a salesman at Atlanta in 1924. He was appointed to the district office there in 1929 and made manager of Cudahy's sales branch at Montgomery, Ala., in 1930.

Long later managed the company's principal branch in the New York City area and was appointed assistant to the vice president in charge of the company's sales divisions in Chicago in 1932. He joined the Red Wing Co. as general manager in 1938 and was elected a vice president of that food processing concern in 1945. E. A. Cudahy, chairman of the board of The Cudahy Packing Co., is president of the Red Wing Co.

The new Cudahy president is well-known in food circles. He is a member and past director of the National Preservers Association and is presently a member of the Association of New York State Cannerymen.

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Wherever meat is sold

Hams, sausages and meat
specialties cured and seasoned with
dependable Presco Products lead the way in
taste appeal and sales.

PRESCO PICKLING SALT
for fast, mild curing.

BOARS HEAD SUPER SEASONINGS
for uniformly full-bodied flavor.



For the Scientific Processing of Meat and Meat Products

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PRESERVLINE MANUFACTURING COMPANY, Flemington, N. J.

WIDER OPENING—

Speedier Handling

of meats and perishable foods with
JAMISON Series "50" Double Doors



● Today's busy tempo in the vast handling and storage of foods calls for speed and efficiency. There's no time to be lost, no labor to be lost. Jamison Double Doors fill the bill because they're twice as wide and can handle twice as much traffic in moving stock in and out of the refrigerated space.

These 2 views of Jamison Double Doors in use at Illinois Packing Company portray space and speed. Notice the inside metal kickplate—the handy bump-open bar. Here's your door for extra years of trouble-free, efficient operation. Jamison Cold Storage Door Company, Hagerstown, Md., U.S.A.

THERE'S A JAMISON DOOR TO BEST
FILL YOUR SPECIFIC NEEDS



The leader for over 50 years



get aboard the
"SALES MERRY-GO-ROUND"

with

Rose Brand
BUTTER & CHEESE



Some good distributor
territories now open.
Write for details.

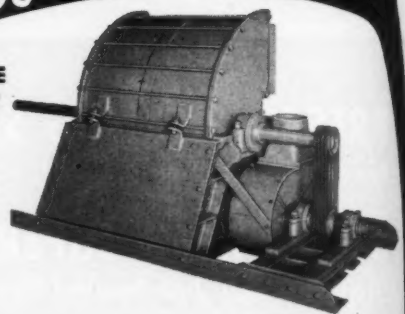
The Rose Brand reputation for top quality and moderate prices offers you unbeatable sales opportunities. Rose Brand Creamery Butter (churned fresh daily for 40 years) plus a top quality line of cheese — Sharp, Pimiento, American, Cheddar Horns, Cheddar Daisies, and Rosedale American Cheese Food — give you a complete fast-selling line.

THE MERCHANTS CREAMERY CO.

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RUGGED COMPACT
GRINDS QUICKLY —

A FAVORITE
WITH MEAT
PACKERS
AND
RENDERERS



**W-W TANKAGE and
CRACKLING GRINDER**

Built for continuous operation at full capacity, heavy-duty W-W Grinders, with Star Cylinders, handle large quantities of bulky or coarse materials easily. Available from 20 to 150 H. P. Rugged, blunt edge surfaced steel hammers last 2 to 5 times longer. Wide feed opening and full throat allow uniform feeding and reduces screen drag, saving horsepower and screen expense. Cool operation eliminates "stickiness" of otherwise heated "gluey" and "greasy" cracklings. Write for catalogue on all W-W Grinders. There's a W-W Grinder for every need.

Distributed By

THE GLOBE COMPANY

4020 S. PRINCETON AVE.

CHICAGO 9, ILLINOIS

Manufactured By

W-W GRINDER CORP.

WICHITA, KANSAS

Streamlined Order Makeup

(Continued from page 11)

station. Here again increased production has been achieved through proper stock arrangement. The smoked meats station is located at a right angle turn in the conveyor. Immediately in back of the operator is a door leading to the smoked meats wrapping room where stock bins hold wrapped smoked meats such as ham and bacon. These items are wrapped during the day on the basis of an estimate made from a recap of sales. The product moves from the trees to the wrapping tables to the storage bins. It is a straight line operation with no unnecessary tracking of trees or product.

At the small goods station items such as spare ribs are weighed and added to the order. Then comes the addition of bulk sausage, loaf meats and, finally, the packaged goods. Sausage products are on cages in an area adjacent to the order assembler.

At the last station the whole order is weighed and compared with a tabbed total of the individual weight items. If the two check, the container is stitch-closed and pushed onto the loading dock. A spur of the roller top conveyor takes the item directly into the truck being loaded. All the trucks are refrigerated with eutetic plates. From ten to 14 trucks are loaded nightly for morning delivery.

During the day meat supplies are brought to the assembly room as they are processed in the sausage depart-

ment or on the cutting floor. There is no intermediate handling in storage operations. The area is also used for assembling will-call orders by a smaller crew that also handles the orders for the firm's ten peddler trucks. For these sales the packer uses the metal lugs. These containers are considered to be ideal for this operation as the peddler salesman delivers the meat items to his accounts and stacks them in their proper place.

Management states that its order assembly technique has simplified the handling requirements to two steps, one to place the product on the cage or tree for processing and secondly to place it in the shipping container.



Stark-Wetzel Offers Prize In Memorial Day Race

Stark, Wetzel & Co., Indianapolis, has announced that it is sponsoring a "new trophy" for participants in the Indianapolis Motor Speedway race. Starting this year, the outstanding race driver, as determined by leading sports editors of newspapers, radio stations and press services, will receive the trophy. Only drivers competing in their first 500-mile race at Indianapolis will be eligible.

Stark-Wetzel ads announcing the company's award, picture cars which won the race and also include a prominent picture of a package of skinless wieners.

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3. Any competent mechanic can service Arctic Travelers quickly and easily with parts usually available in his own community.

Complete Details Are
Yours for the Asking

New Meat Canning Plant

(Continued from page 9)

importance and were given considerable thought and study. A Lykes family identity tie-in was imparted to the packer's canned meat items by a pattern established with the labels. The color scheme has been standardized with the Lykes name carried on a green background in red and white, in the top of the can. The product name appears in white on a red background at the bottom. In between, and dominating the label, is a platter presentation of the product.

Management decided that the new product, in the beginning at least, would be limited to distribution in the Florida markets in which its fresh and smoked meats distribution had been confined.

To back up the new products, an advertising and merchandising campaign was planned under the direction of A. S. Whidden, advertising director. A few weeks after the new products had appeared on the market, the campaign was launched. Demonstrations and newspaper advertisements stressed the quality, the taste goodness and the economy of the canned meat items. To support the campaign the packer distributed a little booklet containing 20 menus built around the canned food items. While the booklet also featured ease of preparation, stress was placed on the quality and the economy of the products. Each booklet carried an aerial view of the plant with an invitation to consumers to visit the plant.

Distribution began in the market area near the Lykes Brothers main plant in Tampa, with initial sales work concentrated in the greater Tampa market and nearby marketing areas. Following a pattern of covering the larger market areas first, the campaign moved by stages until all of the smaller towns and rural areas were covered.

Hawkins reports that product acceptance has been excellent. Through all merchandising, stress has been laid on the fact that the canning plant is open to visitors at all times of the day and special efforts have been made to get college and school groups as well as organizations to come and see Florida's newest and most modern meat canning plant for themselves.

Raises Canned Food Markup

OPS has issued Amendment 13 to CPR 14, raising wholesalers' markups for certain canned fruits and vegetables. It is also reported that OPS is considering increasing the markups on other commodities priced under CPR 14, including many canned meat items.

British Raise Meat Ration

The weekly meat ration in England will go up to the amount which can be purchased for a shilling sevenpence (about 22c) on June 15. It had been equal to about 16½c worth.

AMI to Present Service Emblems to Veterans

In keeping with a 32-year tradition, employees with long service records in the meat packing industry will be honored at the American Meat Institute's forty-seventh annual meeting in Chicago, October 3 to 7, 1952.

Gold pins will be presented at one of the general sessions in the Palmer House, to employees who have served the industry for 50 years. The Institute is anxious to have as many veteran employees as possible attend this ceremony.

Since the first presentation of service emblems in 1921, gold buttons have been awarded to 1,265 men and gold pins to two women. There have also been awards of five diamond pins to employees with 75 years' service.

Meat packers are urged to send to the Institute's Department of Membership Service, as soon as possible, the names of those eligible for gold or diamond pins. The Institute also desires biographical data and a recent black and white photograph of each candidate. This information is essential not only for the presentation but for publicity releases to be used in cities and towns where these veterans are employed.

Industry employees who have 25 years' service will not be given awards at the AMI convention but will receive silver emblems at their place of employment soon after the annual meeting. Companies therefore are also asked to send the names of all employees eligible for the 25-year emblems.

Non-military Spending

A resolution introduced into the Senate by Senator Taft calls for a Constitutional amendment to limit non-military federal spending to 5 per cent of the national income. It would also limit the national debt to the amount of one year's national income and have Congress levy special taxes to pay interest on the national debt and retire it. A similar resolution has been introduced into the House.

Wilson's B-V 10 Years Old

On the tenth anniversary since first marketing the product, Wilson & Co. noted that its B-V quickly acquired and has since maintained consumer acceptance. It has national distribution, is widely used for making soups and gravies in the home and is also used in hotels, hospitals and other institutions, a Wilson announcement said.

Less Australian Beef

Australia may not be able to export any beef to Britain this year because of the drouth in the Northern Territory, Commerce Minister John McEwen said recently. He added that Britain had agreed that Australia should supply Hong Kong and Singapore with 30,000 tons of beef to maintain a traditional market.

FLASHES ON SUPPLIERS

CINCINNATI BUTCHERS' SUPPLY CO.: William C. Schmidt, executive vice president



R. S. PARKER

of this Cincinnati firm, has announced the appointment of R. Starr Parker to the sales engineering staff. Parker has had 18 years experience in the production and engineering departments of Swift and Company, the H. H. Meyer Packing Co., and S. S. Logan, Inc. A graduate engineer, he is a member of the National Society of Professional Engineers and the Institute of Food Technologists. Parker will cover the states of Alabama, Florida, Georgia, Mississippi, and Tennessee and will make his home and headquarters in Atlanta.

AMERICAN CAN CO.: C. H. Black, chairman of the board, has announced his retirement after 44 years of service. He joined the company as a sales trainee in 1909. He was vice president in charge of sales from 1940 to 1943, executive vice president from 1943 to 1949, became president in 1949 and board chairman in 1951. W. C. Stolk, reelected as president, has been designated chief executive officer of American Can.

THE AULA COMPANY, INC.: This New York City firm, subsidiary of Archibald & Kendall, Inc., has announced the appointment of Tom Murphy as sales manager. He will be in charge of the company's sales of seasonings, spices, cures and binders to the meat industry. His father, Lawrence Murphy, retired, was with Armour and Company for 30 years.

It was also announced that the Boston office of Archibald & Kendall and Aula has been moved from 202 State st. to 212 Milk st. Al Frederick, New England representative of the parent concern, heads the new office. Joseph T. Spoth will assist him in distribution of Aula products.

THE VISKING CORP.: This Chicago organization has selected Centerville, Calif., as the location for its newest plant for the production of Visqueen polyethylene film and other plastic products. Scheduled to open in January, 1953, the new plant will occupy 30,000 sq. ft. of floor space and be erected on an 18-acre land site.

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Processed Meats Output For April Shows Decline From March Production

MEATS and meat products prepared and processed under federal inspection for the four-week period, April 5 through April 26 showed a

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—APRIL 5, 1952, THROUGH APRIL 26, 1952, COMPARED WITH APRIL, 1951

	*1952 April	1951	January-April 1952	1951
Placed in cure—				
Beef	7,194,000	6,043,000	32,050,000	29,564,000
Pork	255,465,000	266,027,000	1,247,050,000	1,113,485,000
Other	88,000	64,000	402,000	770,000
Smoked and/or dried—				
Beef	4,506,000	4,545,000	18,673,000	18,889,000
Pork	195,794,000	171,522,000	806,139,000	867,646,000
Cooked meat—				
Beef	4,202,000	4,180,000	19,973,000	19,327,000
Pork	31,570,000	28,723,000	139,681,000	137,588,000
Other	152,000	121,000	857,000	731,000
Sausage—				
Fresh finished	16,697,000	16,921,000	79,673,000	74,361,000
To be dried or semi-dried	8,582,000	8,130,000	37,305,000	35,125,000
Franks, wieners	38,659,000	37,170,000	149,679,000	141,611,000
Other, smoked or cooked	41,123,000	41,783,000	168,719,000	164,480,000
Total sausage	105,061,000	104,074,000	434,911,000	415,647,000
Loaf, head, cheese, chili, jellied products	13,575,000	15,517,000	57,797,000	58,952,000
Steaks, chops, roasts	61,736,000	61,210,000	328,952,000	286,459,000
Bouillon cubes, extract	263,000	1,010,000	1,029,000	2,130,000
Sliced bacon	59,158,000	57,879,000	252,458,000	227,939,000
Sliced, other	3,015,000	2,205,000	11,632,000	8,564,000
Hamburger	7,191,000	8,486,000	32,962,000	32,659,000
Miscellaneous meat product	2,856,000	3,115,000	13,597,000	13,486,000
Lard, rendered	168,638,000	158,630,000	819,687,000	704,634,000
Lard, refined	104,753,000	126,496,000	551,734,000	504,214,000
Oil stock	6,935,000	7,271,000	32,691,000	31,635,000
Edible tallow	5,626,000	5,371,000	19,751,000	25,143,000
Rendered pork fat—				
Rendered	8,318,000	7,395,000	29,844,000	32,843,000
Refined	4,504,000	3,640,000	15,177,000	17,147,000
Compound containing animal fat	19,990,000	18,378,000	74,060,000	90,350,000
Oleomargarine containing animal fat	1,696,000	1,566,000	4,980,000	7,288,000
Canned product (for civilian use and Dept. of Defense)	147,812,000	520,904,000
*Total	1,220,191,000	1,063,396,000	4,330,435,000	4,561,110,000

*Four weeks, April 5 through April 26.
†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

ALL HOG WEIGHTS RETURN LARGER NEGATIVE VALUES

(Chicago costs and credits, first three days of week.)

Price gains in some pork meats failed to keep pace with the sudden rise of live hog rates, resulting in the biggest dip in cutting margins for all three weight classes in a long time. Minus margins in light-weights were over a dollar.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live	Price	Value	Per	Per	Pct. live	Price	Value	Per	Per	Pct. live	Price	Value	Per	Per
wt.	lb.	per cwt.	lb. alive	per cwt. yield	wt.	lb.	per cwt.	lb. alive	per cwt. yield	wt.	lb.	per cwt.	lb. alive	per cwt. yield
Skinned hams	12.6	50.5	\$ 6.36	\$ 9.14	12.6	50.0	\$ 6.30	\$ 8.85	12.9	49.2	\$ 6.35	\$ 8.91	12.9	49.2
Picnics	5.6	31.5	1.76	2.55	5.5	31.2	1.72	2.40	5.3	31.7	1.68	2.35	5.3	31.7
Boston butts	4.2	40.5	1.70	2.47	4.1	39.0	1.60	2.26	4.1	39.0	1.60	2.22	4.1	39.0
Loins (blade in)	10.1	51.3	5.18	7.49	9.8	50.3	4.93	6.99	9.6	47.1	4.52	6.31	9.6	47.1
Lean cuts	\$15.00	\$21.65	\$14.55	\$20.50	\$14.15	\$19.79
Bellies, S. P.	11.0	29.7	\$ 3.27	\$ 4.73	9.5	29.2	\$ 2.77	\$ 3.94	3.9	24.9	\$.97	\$ 1.37	3.9	24.9
Bellies, D. S.	2.1	19.0	.40	.57	8.6	19.0	1.63	2.26	8.6	19.0
Fat backs	3.2	8.5	.27	.38	4.6	9.8	.45	.63	4.6	9.8
Plates and jowls	2.9	10.5	.30	.44	3.0	10.5	.32	.44	3.4	10.5	.36	.50	3.4	10.5
Raw leaf	2.3	10.5	.24	.34	2.2	10.5	.23	.33	2.2	10.5	.23	.33	2.2	10.5
P.S. lard, rend. wt.	13.9	11.4	1.58	2.27	12.3	11.4	1.40	1.97	10.4	11.4	1.19	1.65	10.4	11.4
Fat cuts & lard	\$ 5.39	\$ 7.78	\$ 5.39	\$ 7.63	\$ 4.83	\$ 6.76
Spareribs	1.6	38.0	.67	.87	1.6	29.6	.47	.68	1.6	26.0	.42	.57	1.6	26.0
Regular trimmings	3.3	19.7	.65	.93	3.1	19.7	.61	.83	2.9	19.7	.57	.81	2.9	19.7
Feet, tails, etc.	2.0	9.4	.19	.27	2.0	9.4	.19	.27	2.0	9.4	.19	.26	2.0	9.4
Offal & misc.70	1.1570	1.1470	1.13
TOTAL YIELD & VALUE	69.5	\$22.60	\$32.65	71.0	\$21.91	\$31.05	71.5	\$20.86	\$29.32	71.5
Cost of hogs	\$22.29	\$22.21	\$21.59
Condemnation loss101010
Handling and overhead	1.32	1.19	1.13
TOTAL COST PER CWT.	\$34.26	\$33.09	\$32.82
TOTAL VALUE	32.65	31.05	29.32
Cutting margin	-\$1.61	-\$2.04	-\$3.50
Margin last week

decrease from the four weeks covering most of March, and the entire month of April, last year. While some items were higher than for the previous four weeks and last year, the total of all processing operations was smaller than for March this year, but in most instances was greater than April last year.

A total of 1,220,191,000 lbs. of meats and food products were processed and prepared for consumption during the afore-mentioned weeks compared with 1,390,344,000 lbs. in March and 1,063,396,000 in April last year.

Pork stocks placed in cure, during the period amounted to 255,465,000 lbs. against 319,447,000 lbs. in March, resulting entirely from the seasonal decrease in slaughter of these animals at this time of the year. Last year a total of 266,027,000 lbs. of pork was

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN FOUR-WEEK PERIOD, APRIL 5 THRU APRIL 26, 1952

	Pounds of finished product	Slicing and institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	15,542,000	10,089,000	388,000
Canned hams	16,909,000	388,000	388,000
Corned beef hash	264,000	3,474,000	5,334,000
Chili con carne	419,000	3,595,000
Viennas	55,000	423,000	463,000
Franks, wieners in brine	9,000	423,000	463,000
Deviled ham	48,000	463,000
Other potted or deviled meat food products	36,000	3,127,000	2,210,000
Tamales	68,000	47,000	537,000
Sliced dried beef	137,000
Liver product	20,000	5,343,000
Meat stew (all product)	20,000	5,343,000
Spaghetti meat products	75,000	3,005,000
Tongue (other than pickled)	25,000	228,000
Vinegar pickled products	959,000	1,362,000
Bulk sausage	3,000	692,000
Hamburger, roasted or cured beef, meat and gravy	42,000	850,000
Soups	1,930,000	46,968,000
Sausage in oil	235,000	100,000
Tripe	551,000
Brains	260,000
Bacon	11,000	149,000
All other meat with meat and/or meat by-products—20% or more	351,000	3,628,000
Less than 20%.....	82,000	11,156,000
Total	37,134,000	104,263,000

placed in cure during the entire month of April. Accumulated totals so far this year through April 26 amounted to 1,247,050,000 lbs. against 1,113,485,000 lbs. for the full four months last year.

Smoked and/or dried pork items totaled 195,794,000 lbs. against 205,869,000 lbs. in March, and 171,522,000 lbs. in April, last year. January-April stocks of these meats this year amounted to 808,139,000 lbs. compared with 867,646,000 lbs. last year.

Rendered lard production of 168,638,000 lbs. showed a decrease of close to 25,000,000 lbs. from March output, but was a trifle more than for the entire month of April last year. Accumulated output for the almost four months this year amounted to 819,687,000 lbs. against 704,634,000 lbs. a year ago.

Sausage production of 105,061,000 lbs. showed an increase over the 102,627,000 lbs. for March and 104,074,000 lbs. for April last year.

Sharp Drop In Hog Slaughter Cuts Meat Production To New 1952 Low

OUTPUT of meat for the week ended May 17 under federal inspection dropped for the second successive week, and was the smallest for any similar period so far this year. The sharp decline in pork cut deeply into the week's

below last year's figures. Hog kill dropped below the million mark for the first time since last September. Calf slaughter was of the lightest volume since February while sheep and lamb kill was the largest since early in

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended May 17, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
May 17, 1952	232	131.3	82	8.7	983	138.8	228	11.2	285.0
May 10, 1952	236	132.3	91	9.6	1,048	139.9	217	10.6	292.7
May 19, 1951	229	129.4	87	9.2	1,097	148.1	142	6.7	293.4

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Live Dressed Lambs		LARD PROD. Per 100 lbs.	Total mil.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
May 17, 1952	1,005	566	190	106	243	136	98	49	14.8	35.4
May 10, 1952	1,000	562	190	106	241	134	100	49	14.7	37.2
May 19, 1951	1,000	558	190	106	246	138	94	41	14.3	40.6

output. The estimated production of 285,000,000 lbs. was smaller than for the corresponding May week of last year. It fell 3 per cent below the 293,000,000 lbs. for the previous week and a year ago.

Slaughter of all classes of meat animals was smaller than for the preceding week, and hog slaughter, too, fell

March, but is expected to fall off soon.

Cattle slaughter of 232,000 head fell 4,000 below the week before but was 3,000 head above last year's 229,000-head slaughter. The actual count for the May 3 week was 231,567. Beef production for the week amounted to 131,300,000 lbs. compared with 132,600,000 lbs. the previous week and 129,400,000 lbs. last year.

The slaughter of 82,000 calves showed a decline compared with 91,000 for the week before and 87,000 head a year ago. Actual count for the May 3 week was 88,367 head. The week's production of 8,700,000 lbs. of veal declined almost 1,000,000 lbs. from the preceding week's 9,600,000 lbs. and was compared with 9,200,000 lbs. a year ago.

The hog kill of 983,000 animals was a sharp drop from the 1,048,000 for the week before and the 1,097,000 slaughtered during the corresponding May week last year. Actual kill for the May 3 week was 1,193,608 head. Pork production was cut to 133,800,000 lbs. This was compared with 139,900,000 lbs. the previous week and 148,100,000 lbs. last year. Lard output of 35,400,000 lbs. fell almost 2,000,000 lbs. below the previous week's 37,200,000 lbs. and was much less than the 40,600,000 lbs. turned out last year during the same week.

Sheep and lamb slaughter of 228,000 remained comparatively high, and was 11,000 head above the previous week and a sharp advance over last year's 142,000 head kill for the same May period. In terms of meat the week's kill of this species amounted to 11,200,000 lbs. compared with 10,600,000 lbs. the week before and 6,700,000 lbs. a year ago.

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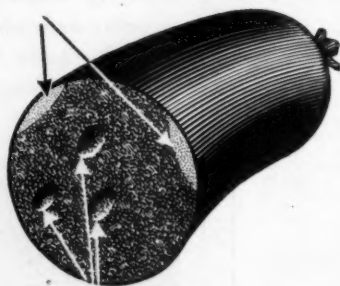
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The National Provisioner—May 24, 1952

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Choice, 500/700	53 @ 53 1/2
Choice, 700/900	52 1/2 @ 53
Good, 700/800	49 1/2 @ 49 1/2
Commercial cows	42 1/2 @ 43
Can. & cut.	41
Bulls	43 1/2 @ 43 1/2

STEER BEEF CUTS†

(*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	64.9*
Forequarter	50.0 @ 51.9*
Round	61.0 @ 63.0
Trimmed full loin	80.5 @ 82.0
Flank	14.0 @ 18.0
Regular chuck	51.0 @ 55.0
Foreshank	32.0
Brisket	43.0*
Rib	75.0 @ 78.0
Short plate	16.0 @ 20.0
Back	59.0 @ 60.3
Triangle	47.1

Choice:	
Hindquarter	62.0 @ 64.9*
Forequarter	50.0 @ 51.9*
Round	60.0 @ 61.0
Trimmed full loin	81.0 @ 82.5
Flank	14.0 @ 18.0
Regular chuck	55.0 @ 56.0
Foreshank	32.0
Brisket	43.0*
Rib	62.0 @ 66.0
Short plate	20.0 @ 22.0
Back	59.0 @ 60.3
Triangle	47.1

(*Ceiling base prices, f.o.b. Chicago)

BEEF PRODUCTS†

Tongues, No. 1	37.8**
Brains	7 1/2 @ 10 1/4
Hearts	25 1/2
Livers, selected	61.70
Livers, regular	56 @ 57.70
Tripe, scalded	11 1/2
Tripe, cooked	15 @ 15 1/2
Lips, scalded	13 1/4
Lips, unscalded	11
Lungs	10.80*
Melts	10.90*
Udders	6 1/2

(*Ceiling base prices, loose, f.o.b. Chicago.)

BEEF HAM SETS†

Knuckles	66.10*
Insides	66.10*
Outsides	64.10*

(*Ceiling base prices, f.o.b. Chicago.)

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	44 @ 47
Veal breads, under 6 oz.	1.02
Calif. tongues	34
Lamb fries	73.00 @ 73.50
Ox tails, under 3/4 lb.	27.70
Over 3/4 lb.	27.70

(*Ceiling base prices, f.o.b. Chicago.)

WHOLESALE SMOKED MEATS

(L.C.I. prices)	
Hams, skinned, 14/16 lbs., wrapped	53 @ 58
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	58 @ 61
Hams, skinned, 16/18 lbs., wrapped	54 @ 57
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	57 @ 60
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	36 @ 40
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	32 @ 36
Bacon, No. 1 sliced, 1-lb. open-faced layers	48 @ 55

VEAL—SKIN OFF†

(L.C.I. prices)	
Prime, 80/150	56 @ 59
Choice, 50/80	56 @ 59
Choice, 80/150	56 @ 59
Good, 50/80	53 @ 54
Good, 80/150	54 @ 57
Commercial, all wts.	48 @ 50

†For permissible additions to ceilings see CFR 101.

CARCASS LAMBS

(L.C.I. prices)	
Prime, 30/50	59.00 @ 61.00
Choice, 30/50	59.00 @ 61.00
Good, all weights	54.00 @ 58.00

CARCASS MUTTON†

(L.C.I. prices)	
Choice, 70/down	28 @ 30
Good, 70/down	26 @ 28
Utility, 70/down	25 @ 27

†Prices nominal.

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)	
Hams, skinned, 10/14	51 1/2*
Hams, skinned, 14/16	49 1/2*
Pork loins, regular	
12/down, 100's	52.30*
Pork loins, boneless, 100's	.06 @ 67
Shoulders, skinned, bone in, under 16 lbs., 100's	36 @ 39.30*
Picnics, 4/6 lbs., loose, 32	
Picnics, 6/8 lbs., loose, 32	
Boston butts, 4/8 lbs., 100's	43 @ 44.80*
Tenderloins, fresh, 10's	83.30*
Neck bones, bbls., 11	@ 14.20*
Livers, bbls., 17	
Brains, 10's	15.00 @ 15.80*
Ears, 30's	8 1/2
Snouts, lean-in, 100's	8 @ 9
Feet, front, 30's	8*

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	20 @ 22
Pork trim., guar. 50% lean, bbls.	24.70*
Pork trim., 95% lean, bbls.	49 @ 50
Pork cheek meat, trmd., bbls.	40.20*
Bull meat, bon'ls, bbls.	57
C.C. cow meat, bbls.	54
Beef trimmings, bbls.	40
Bon'ls chucks, bbls.	55 1/2 @ 59 1/2
Beef head meat, bbls.	35 @ 36
Beef cheek meat, trmd., bbls.	36 1/2
Shank meat, bbls.	60
Veal trim., bon'ls, bbls.	48 @ 50

*Packers ceiling, f.o.b. Chicago.

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 in.	80 @ 85
Domestic rounds, over 1 1/2 in., 140 pack	1.00 @ 1.10
Export rounds, wide over 1 1/2 in.	1.45 @ 1.55
Export rounds, medium, 1 1/2 in.	1.00 @ 1.05
Export rounds, narrow, 1 1/2 in. under	1.10 @ 1.15
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands, 2 in.	4
Middles, sewing, 1 1/2 in.	1.20 @ 1.35
Middles, select, wide, 2 in.	1.45 @ 1.60
Middles, select, extra, 2 1/2 in.	1.85 @ 1.95
Middles, select, extra, 2 1/2 in. & up	2.50 @ 2.70
Beef bungs, export, No. 1	22 @ 28
Beef bungs, domestic, dried or salted bladders, per piece:	
12-15 in. wide, flat	16 @ 18
10-12 in. wide, flat	10 @ 12
8-10 in. wide, flat	5 @ 7
Pork casings:	
Extra narrow, 20 mm. & dn.	3.90 @ 4.20
Narrow, mediums, 20 @ 32 mm.	3.80 @ 4.00
Medium, 32 @ 35 mm.	2.40 @ 2.55
Spec. med., 35 @ 38 mm.	1.90 @ 2.00
Export bungs, 34 in. cut.	25 @ 27
Large prime bungs, 34 in. cut.	14 @ 17
Medium prime bungs, 34 in. cut.	12 @ 14
Small prime bungs, 34 in. cut.	7 1/2 @ 8 1/2
Middles, per set, cap. of	50 @ 55

DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs	87 @ 99
Thuringer	58 @ 62.5
Farmer	82 @ 84
Holsteiner	81 @ 84.5
B. C. Salami	88 @ 90 1/2
Genoa style salami, ch.	90 @ 97
Pepperoni	80 @ 84
Italian style hams	75 @ 79



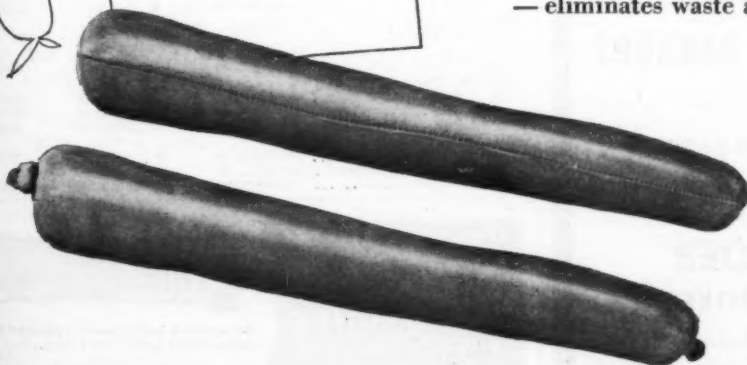
Always uniform... **IN ARMOUR NATURAL CASINGS!**



Armour Natural Casings
help keep your sausage

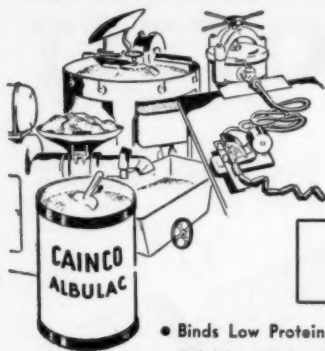
- Looking good!
- Tasting good!
- Selling well!

Yes, your sausage will always be uniform,
because Armour *Natural* Casings are carefully
graded and inspected for uniform size, shape
and texture. This insures inviting appearance
— eliminates waste and breakage.



ARMOUR
AND COMPANY

Casings Division • Chicago 9, Illinois



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- Improves Sausage Texture!
- Supplements Natural Albumen!
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BEEF TRIMMINGS**

(any percentage lean you may require)

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PACKING HOUSE BROKER**

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DOMESTIC SAUSAGE

(L.c.L. prices)

Pork sausage, hog casings	45	@49
Pork sausage, sheep cas.	53	@55
Frankfurters, sheep cas.	55	@63.7
Frankfurters, skinless	50	@51
Bologna	44	@48
Bologna, artificial cas.	43	@45
Smoked liver, hog bungs	44	@45 1/4
New Eng. lunch, spec.	73	@75 1/4
Minced lunch, spec. ch.	54	@58 1/4
Tongue and blood	46	@49
Souse	34	@36
Polish sausage, fresh	50	@56
Polish sausage, smoked	54	

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	35	39
Resifted	36	41
Chili Powder		42
Chili Pepper		44
Cloves, Zanzibar	1.06	1.14
Ginger, Jam., unbl.	37	42
Ginger, African	25	30
Mace, fancy, Banda		1.22
East Indies		1.07
West Indies		1.07
Mustard, flour, fcy.	35	35
No. 1		30
West India Nutmeg		45
Paprika, Spanish		36
Pepper, Cayenne		30
Red, No. 1		46
Pepper, Packers	1.49	2.24
Pepper, white	2.01	2.11
Malabar	1.42	1.50
Black Lampong	1.42	1.50

SEEDS AND HERBS

(L.c.L. prices)

	Whole	Ground
Caraway seed	18	23
Cominos seed	27	32
Mustard seed, fancy	23	28
Yellow American	20	25
Marjoram, Chilean	25	31
Oregano	25	31
Coriander, Morocco	25	31
Natural No. 1	17	21
Marjoram, French	40	47
Sage, Dalmatian	71	78

CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	9.20
Salt, peter, n. ton, f.o.b. N.Y.	11.3
Small crystals	14.00
Medium crystals	15.00
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. cart. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	14.16
Granulated	22.00
Rock, bulk, 40 ton car., delivered Chicago	28.00
Medium	28.00
Sugar	12.25
Raw, 96 basis, f.o.b. N. Y.	6.25
Refined standard cane gran., basis	8.00
Refined standard beet gran., basis	8.00
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.15
Celose dextrose, per cwt., C/L delivered, Chicago	7.15

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles May 15	San Francisco May 15	No. Portland May 15
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$53.00@55.00		\$56.00@58.00
600-700 lbs.	52.00@53.00	\$55.00@56.00	53.00@54.00
Good:			
500-600 lbs.	52.00@53.00	53.00@54.00	54.00@56.00
600-700 lbs.	51.00@52.00	52.00@53.00	53.00@54.00
Commercial:			
350-600 lbs.	49.00@51.00	49.00@51.00	50.00@51.00
COW:			
Commercial, all wts.	43.00@45.00	45.00@50.00	47.00@51.00
Utility, all wts.	41.00@43.00	43.00@47.00	46.00@49.00
FRESH CALF: (Skin-Off)			
Choice:			
200 lbs. down	58.00@58.40		58.00@58.00
Good:			
200 lbs. down	55.00@56.40		56.00@56.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	53.00@54.00	53.00@56.00	57.00@58.00
50-60 lbs.	50.00@53.00	51.00@53.00	54.50@57.50
Choice:			
40-50 lbs.	53.00@54.00	53.00@56.00	57.00@58.50
50-60 lbs.	50.00@53.00	51.00@53.00	54.50@57.50
Good, all wts.	50.00@53.00	53.00@55.00	54.50@58.00
MUTTON (EWE):			
Choice, 70 lbs. dn.	25.00@28.00	26.00@30.00	30.00@32.00
Good, 70 lbs. down	28.00@30.00	24.00@26.00	29.00@32.00
FRESH PORK CARCASSES (Packer Style)			
80-120 lbs.	32.00@34.00	(Shipper Style) 32.00@36.75	(Shipper Style) 33.00@34.00
120-160 lbs.		30.00@32.00	
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	55.00@57.10	55.00@56.80	54.00@56.30
10-12 lbs.	55.00@56.10	55.00@56.80	54.00@56.30
12-16 lbs.	55.00@56.10	52.00@52.80	52.00@55.30
PICNICS:			
4-8 lbs.	35.00@40.00	36.00@40.00	37.00@40.00
PORK CUTS No. 1: (Smoked)			
HAM Skinned:			
10-14 lbs.	48.00@52.00		
14-18 lbs.	48.00@52.00	56.00@60.00	53.00@58.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	38.00@44.00	40.00@46.00	45.00@48.00
8-10 lbs.	36.00@43.00	40.00@45.00	43.00@47.00
10-12 lbs.	36.00@43.00	40.00@45.00	41.00@46.00
LARD, Refined			
Tierces	14.00@14.50		12.00@15.00
50-lb. cartons and cans.	14.75@15.75	14.00@15.00	
1-lb. cartons	15.00@16.00	15.00@16.00	15.00@16.00

LEADING PACKERS USE

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An ingenious inside lever arrangement opens valve. Quick acting. Self closing.

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service
CASH PRICES

F. O. B. CHICAGO
CHICAGO BASIS

THURSDAY, MAY 15, 1952

REGULAR HAMS

Fresh or F.F.A.

	Frozen
6-10	*45.80
10-12	*45.80
12-14	*45.80
14-16	*45.80

BOILING HAMS

Fresh or F.F.A.

	Frozen
6-10	*44.10
10-12	*44.10
12-14	*44.10
14-16	*44.10

SKINNED HAMS

Fresh or F.F.A.

	Frozen
6-10	*50 1/2 @ 51
10-12	*50 1/2 @ 51
12-14	*49 1/2 @ 49
14-16	*49 1/2 @ 49
16-18	*47 @ 47 1/2
18-20	*47 @ 47 1/2
20-22	*47 @ 47 1/2
22-24	*47 @ 47 1/2
24-26	*47 @ 47 1/2
26-28	*43 1/2 @ 43
28-30	*43 1/2 @ 43

FAT BACKS

Fresh or Frozen

	Cured
6-8	96 @ 9 1/2 n
8-10	96 @ 9 1/2 n
10-12	10n
12-14	12 1/2 n
14-16	13 1/2 n
16-18	13 1/2 n
18-20	13 1/2 n
20-22	13 1/2 n

PICNICS

Fresh or F.F.A.

	Frozen
4-6	31 1/2 @ 32 1/2
6-8	31 1/2 @ 32 1/2
8-10	31 1/2 @ 32 1/2
10-12	31 1/2 @ 32 1/2
12-14	31 1/2 @ 32 1/2
14-16	31 1/2 @ 32 1/2
16-18	31 1/2 @ 32 1/2
18-20	31 1/2 @ 32 1/2

BELLIES

Green or Frozen

	Cured
6-8	28 1/2 @ 31n
8-10	30
10-12	29
12-14	29
14-16	25 1/2
16-18	25 @ 25 1/2
18-20	22 1/2 @ 23

GR. AMN.

BELLIES

	D. S. BELLIES
18-20	20n
20-22	18 1/2 @ 19
22-24	16 1/2
24-26	15 1/2
26-28	15 1/2
28-30	15 1/2

*Ceiling price, CPR 14, f.o.b. Chicago.

OTHER D. S. MEATS

Fresh or Frozen

	Cured
Reg. plates	14
Clear plates	13n
Square Jowls	13n
Jowl butts	13 @ 13 1/2
S. P. Jowls	12n

LARD FUTURES PRICES

MONDAY, MAY 19, 1952

	May 12.20	May 12.20	May 12.05n
July	12.30	12.37 1/2	12.27 1/2
Sept.	12.62 1/2	12.67 1/2	12.62 1/2
Oct.	12.75	12.80	12.72 1/2
Nov.	12.67 1/2	12.80	12.70n
Dec.	13.20	13.20	13.10n
Sales: 6,560,000 lbs.			
Open interest at close Fri., May 16th: May 23, July 877, Sept. 1,160, Oct. 464, Nov. 214, Dec. 80; at close Sat., May 17th: May 19, July 875, Sept. 1,193, Oct. 468, Nov. 217, and Dec. 80 lots.			

TUESDAY, MAY 20, 1952

	May 12.60	May 12.12 1/2	May 12.00	May 12.05
July	12.30	12.30	12.17 1/2	12.17 1/2
Sept.	12.57 1/2	12.57 1/2	12.50	12.50b
Oct.	12.60	12.70	12.60	12.65b
Nov.	12.70	12.70	12.60	12.60a
Dec.	13.00	13.05	13.00	13.05
Sales: 4,360,000 lbs.				
Open interest at close Mon., May 19th: May 14, July 843, Sept. 1,194, Oct. 477, Nov. 218, and December 79 lots.				

WEDNESDAY, MAY 21, 1952

	May 12.12 1/2	May 12.40	May 12.12 1/2	May 12.12 1/2
July	12.20	12.25	12.10	12.10b
Sept.	12.55	12.55	12.42 1/2	12.42 1/2b
Oct.	12.65	12.65	12.57 1/2	12.57 1/2a
Nov.	12.60	12.65	12.55	12.55
Dec.	13.00	13.00	13.00	13.00
Sales: 3,520,000 lbs.				
Open interest at close Tues., May 20th: May 11, July 831, Sept. 1,189, Oct. 483, Nov. 210, and Dec. 80 lots.				

THURSDAY, MAY 22, 1952

	May 12.07 1/2	May 12.25	May 12.05	May 12.22 1/2
July	12.40	12.60	12.37 1/2	12.55
Sept.	12.52 1/2	12.52 1/2	12.50	12.50 1/2
Oct.	12.52 1/2	12.70	12.50	12.65
Nov.	12.55	12.65	12.52 1/2	12.62 1/2
Dec.	13.00	13.10	13.00	13.10b
Sales: 6,040,000 lbs.				
Open interest at close Wed., May 21st: May 21, July 814, Sept. 1,191, Oct. 485, Nov. 217, and Dec. 84 lots.				

FRIDAY, MAY 23, 1952

	May 12.25	May 12.40	May 12.15	May 12.17 1/2b
Sept.	12.60	12.75	12.50	12.50b
Oct.	12.72 1/2	12.85	12.65	12.65b
Nov.	12.65 1/2	12.77 1/2	12.60	12.60b
Dec.	13.10	13.15	13.10	13.10
Sales: 9,000,000 lbs.				
Open interest at close Thurs., May 22nd: May 1, July 814, Sept. 1,191, Oct. 485, Nov. 217, and Dec. 84 lots.				

STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder live-stock received in nine Corn Belt states during April:

CATTLE AND CALVES

	1952	1951
Public stockyards	95,569	105,187
Direct	45,452	60,245
Total	141,021	165,432
Jan.-April	602,398	629,388

SHEEP AND LAMBS

	1952	1951
Public stockyards	67,643	54,046
Direct	78,923	116,542
Total	146,566	170,588
Jan.-April	531,690	519,666

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyard markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b. Chicago	Refined lard, 50-lb. cartons, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chicago	Leaf, kettle rend., tierces, f.o.b. Chicago	Lard flakes, f.o.b. Chicago	Neutral tierces, f.o.b. Chicago	Standard Shortening *N. & S.	Hydrogenated Shortening N. & S.
	\$14.50	14.50	15.00	16.00	19.00	20.00	18.50	20.25

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
May 17	12.00n	11.00	10.50n
May 19	12.12 1/2n	11.50n	11.00n
May 20	12.12 1/2n	11.37 1/2n	10.87 1/2n
May 21	12.12 1/2n	10.50	10.00n
May 22	12.12 1/2n	10.87 1/2	10.37 1/2n
May 23	12.12 1/2n	10.87 1/2	10.37 1/2n

n—nominal. b—bid. a—asked.

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LOWER—
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Chairman of the Board, Northrop Aircraft, Inc.



"For nearly every American, systematic saving during productive years is the best means of insuring future security. We at Northrop Aircraft believe in the Payroll Savings Plan. We feel that bond purchases contribute greatly toward keeping us free as a nation and financially independent as individuals."

In addition to a deep, personal interest in his own company's Payroll Savings Plan, Mr. Echols is Chairman of the Aircraft Industry Committee to build employee participation in the Payroll Savings Plan.

- When Mr. Echols' Committee was formed, 17 major airframe manufacturers and 11 major suppliers, employing 400,000 workers, had a total of 80,000 employees enrolled in the Payroll Savings Plan.
- At Mr. Echols' request all 28 companies agreed to conduct person-to-person canvasses among their employees.
- The first companies to complete their canvasses report a total of more than 70,000 new Payroll Savers bringing the industry total to more than 150,000 participants.
- In the first reports on campaigns, average payroll participation (companies reporting) went from 20% to 32%. Latest indications are that the average participation—all 28 companies—will be well over 50% by the time the canvasses are completed.
- It is estimated that the 70,000 new Payroll Savers already added to the Plan through the co-operation of Mr. Echols and his Committee will purchase more than

15 million dollars worth of Series E Defense Bonds during the next twelve months.

Has every employee of your company been offered an opportunity to enroll in the Payroll Savings Plan? If not, phone, wire or write to Savings Bond Division, U. S. Treasury Department, Suite 700, Washington Building, D. C. Your State Director will help you conduct a person-to-person canvass.

**Typical Companies Reporting Results of
Person-to-Person Canvasses, Payroll Savings Plan.**

	Before Canvass	After Canvass
Hughes Aircraft	38.7%	85.8%
Continental Motors	10%	70%
Boeing Aircraft	17.8%	55.1%
Rohr Aircraft	1.3%	77.6%
Solar Aircraft	1.8%	60.5%
Bell Aircraft	14%	50%

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WHOL

Prime, 80
Choice, 80
Good, 80
Sweet, com
Cw, com
Cw, util

Prime:

Hindqua
Forequa
Round
Trimmed
Flank
Short lo
Sirloin
Cross cu
Regular
Forehar
Brisket
Rib
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Back
Triangle
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Choice:

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Veal bread
6 to 12
12 oz. u
Beef kidne
Beef liver
Beef liver
Oxtails, o

"Ceiling

Prime lam
Choice lam
Good, all

Prime, all
Choice, all
Good, all

For per
base price



MARKET PRICES NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

May 22, 1952	
Per lb.	
City	
Prime, 800 lbs./down	57 1/2 @ 58 1/2
Choice, 800 lbs./down	54 1/2 @ 56 1/2
Good	52 @ 55
Steer, commercial	49 @ 51
Cow, commercial	44 @ 46
Cow, utility	41 @ 43

BEEF CUTS

Prime:	
Hindquarter	60.0 @ 66.9
Forequarter	51.0 @ 52.0
Round	63.0*
Trimmed full loin	92.0 @ 92.5
Flank	20.0 @ 25.0
Short loin	118.0
Sirloin	77.3
Cross cut chuck	51.4
Regular chuck	52.0 @ 54.0
Foreshank	30.0 @ 32.0
Brisket	45.0
Rib	70.0 @ 74.0
Short plate	18.0 @ 20.0
Back	60.0 @ 61.0
Triangle	48.2
Arm chuck	51.0 @ 53.0

Choice:	
Hindquarter	63.0 @ 63.9
Forequarter	50.0 @ 51.0
Round	63.0*
Trimmed full loin	84.0 @ 84.5
Flank	20.0 @ 25.0
Short loin	105.0
Sirloin	72.1
Cross cut chuck	50.5 @ 53.6
Regular chuck	52.0 @ 54.0
Foreshank	30.0 @ 32.0
Brisket	45.0
Rib	63.0 @ 68.0
Short plate	18.0 @ 20.0
Back	59.0 @ 60.0
Triangle	48.2
Arm chuck	51.0 @ 53.0

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	62.8*
Beef livers, selected, kosher	82.8*
Ortals, over 1/4 lb.	27.8*

*Ceiling base prices.

LAMBS

(L.C.I. prices)

Prime lambs, 50/down	59.00 @ 62.00
Choice lambs, 50/down	59.00 @ 62.00
Good, all wts.	54.00 @ 57.00
Western:	
Prime, all wts.	59.00 @ 62.00
Choice, all wts.	59.00 @ 62.00
Good, all wts.	54.00 @ 57.00

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS

(L.C.I. prices)

Hams, sknd., 14/down	50.00 @ 53.00
Picnics, 4/8 lbs.	46.00
Bellies, sq. cut, seedless	
8/12 lbs.	No quotation
Pork loins, 12/down	54.00 @ 56.00
Boston butts, 4/8 lbs.	45.00 @ 47.00
Spareribs, 3/down	42.00 @ 44.00
Pork trim., regular	24.00
Pork trim., spec. 80%	46.00
City:	
Hams, sknd., 14/down	50.00 @ 53.00
Pork loins, 12/down	54.00 @ 56.00
Boston butts, 4/8 lbs.	45.00 @ 47.00
Spareribs, 3/down	42.00 @ 44.00

VEAL—SKIN OFF

(L.C.I. prices)

Prime, carcass, 80/150	58.00 @ 60.50
Choice carcass	58.00 @ 60.50
Good carcass, 80/down	54.00 @ 57.00
Commercial carcass	48.00 @ 52.00

DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	\$35.00 @ 35.75
137 to 153 lbs.	35.00 @ 35.75
154 to 171 lbs.	35.00 @ 35.75
172 to 188 lbs.	35.00 @ 35.75

BUTCHERS' FAT

(L.C.I. prices)

Shop fat	\$1.25
Inedible suet	1.75
Edible suet	2.00

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended May 17, 1952 was 10.9, according to a report by the U. S. Department of Agriculture. This ratio was three-tenths higher than reported for the preceding week, but was 1.2 points under the 12.1 ratio recorded for the same week a year ago. These ratios were recorded on the basis of yellow corn selling for \$1.859 per bu. in the week ended May 17, \$1.832 per bu. in the previous week and \$1.759 per bu. for the corresponding period just a year earlier.

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BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Thursday, May 22, 1952

At the start of the new week, eastern export interests again held the upper hand in the tallow and grease market, and especially so on the better grade materials. Persistent talk of purchases of choice white grease at 7½¢ and 7¼¢, East, circulated the trade. However, larger consumers in the Midwest were firm in their ideas as to price. The wide spread in respective viewpoints resulted in practically no movement of product. A couple tanks of yellow grease changed hands at 4½¢, f.o.b. Chicago, presumably a dealer purchase.

With the makers of tallows and greases maintaining their "octopus" hold on product, the market turned into a three-way affair: Large soapers were reportedly around 5½¢ basis fancy tallow; dealer and small consumer interest noted at ½¢ above soapers levels and, to complete the picture, eastern exporters picked up stock at around ½¢@1¼¢ over the midwest market, depending on grade.

Choice white grease sold at 7½¢, original fancy tallow at 7¼¢@7½¢, bleachable fancy tallow at 6¼¢@7¢, special tallow at 5¼¢@6¢, and yellow grease at 5¢, all East, volume undisclosed. It was reported that dealers and small consumers would pay up fractionally, but offerings continued to be very tight. Two tanks of yellow grease sold at 4½¢, c.a.f. Chicago.

When eastern demand tapered off, offerings to that destination became more numerous, and some movement was recorded at ¼¢@½¢ declines. This also opened up channels for some dealer and small consumer buying. A total of seven tanks of original fancy tallow sold at 7¢, and five tanks of choice white grease also at 7¢, all Chicago basis. Tank of choice white grease sold at 6½¢, c.a.f. Chicago. Four tanks of yellow grease sold at 5¢, and later two

more tanks of same at 4½¢, all Chicago. Bids reported of 5¼¢, Chicago, for B-white grease.

Larger consumers of tallows and greases entered the market on Thursday, with bids around ¾¢ over their last ideas, consequently the market leveled off to about an even keel. Three tanks of yellow grease sold at 5¢, c.a.f. Chicago. A fair to good movement of other grades was consummated: Bleachable fancy tallow 6½¢; prime tallow, 6¼¢; special tallow, 5¼¢; No. 2 tallow, 4¼¢, and choice white grease at 6½¢, all c.a.f. Chicago.

The low grades were more or less on the quiet side. Some eastern buying also came to light, with the selling of a few tanks of choice white grease at 7½¢, and several tanks of prime tallow at 7¢, all East. Few tanks of bleachable fancy tallow also sold at 6½¢, delivered outside point.

TALLOWES: Thursday's quotations: Original fancy tallow, 6¼¢@7¢; bleachable fancy, 6½¢@6¾¢; prime, 6¼¢@6½¢; special, 5¼¢@6¢; No. 1 tallow, 5¼¢@5½¢, and No. 2 tallow, 4¼¢.

GREASES: Thursday's quotations: Choice white grease, 6½¢@7¢; A-white 6¢; B-white grease, 5½¢@5¾¢; yellow grease, 5¢; house 4½¢@4¾¢, and brown grease, 4¢@4¼¢.

VEGETABLE OILS

Wednesday, May 21, 1952

Crude cottonseed oil, carloads, f.o.b. mills	12¼n
Valley	12¼n
Southeast	12¼n
Texas	12n
Corn oil in tanks, f.o.b. mills	12¼pd
Peanut oil, f.o.b. Southern mills	15¼n
Soybean oil, Decatur	10¼pd
Coconut oil, f.o.b. Pacific Coast	8¼ax
Cottonseed foots	
Midwest and West Coast	1¢@1¼
East	1¢@1¼

ax—asked. n—nominal.

OLEOMARGARINE

Wednesday, May 21, 1952

White domestic vegetable	26
White animal fat	26
Milk churned pastry	24
Water churned pastry	23

VEGETABLE OILS

Wednesday, May 21, 1952

Volume of trading in crude edible vegetable oils during the week was small, but the price structure improved with ½¢ to 1¢ gains registered for some selections.

Soybean oil moved up in price due to many bean crushers closing down as a result of soybean meal prices nearing the ceiling. Another contributing factor was the OPS announcement officially canceling price ceiling rollbacks. May and June shipment traded in a small way Monday at 10¼¢. Later in the day, May shipment was bid at 10¼¢ but sellers were out of the market.

The cottonseed oil market was quiet with trading in the Valley at 12¢ and 11¼¢ in Texas. Corn oil advanced ¼¢ and cashed at 12¼¢. Peanut oil was offered at 15¼¢ but trading did not materialize at that figure. Coconut oil was pegged nominally at 8¼¢.

The government's price support program announced Monday, induced a stronger soybean and cottonseed oil market with both selections advancing ½¢ to ¾¢. Soybean oil for May shipment sold at 10¼¢, June shipment at 10¼¢ and later at 10¾¢. July traded early at 10¾¢ and later at 10¾¢ and July-September stock moved at 10¾¢. According to reports, some resale material moved at the same price as originally.

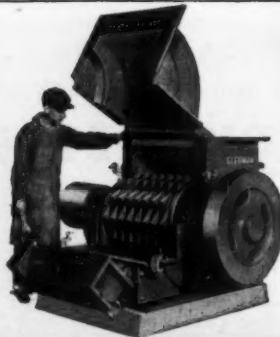
Cottonseed oil traded early in the Valley at 12¼¢, but sold later at 12¼¢. Sales were consummated in Texas at 12¢ and material for July shipment traded at 12¼¢. Offerings of peanut oil were priced up to 16¢; however, buying interest remained at 15¼¢. Corn oil was bid at 12½¢ and coconut oil moved in light volume at 8¼¢.

Trading was very light at midweek, and the trend of the market was difficult to define. May shipment soybean oil traded in a small way at 10¼¢ and June shipment sold early at 10¾¢ and

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later at 10½c. July-September movement traded at 10½c.

There were a few sales of cottonseed oil in the Valley at 12¼c and Texas trades were reported at 11½c. Movement in West Texas was consummated at 11½c. Corn oil traded at 12½c for immediate and nearby and peanut oil cashed at 15½c. No sales were reported in the crude coconut oil market.

CORN OIL: Light sales recorded in this market at ¾c to ½c gains.

SOYBEAN OIL: Trading sketchy at price advances ½c over last week's levels.

PEANUT OIL: Small movement at 15½c. Most offerings late midweek listed at 16c.

COCONUT OIL: Added firmness in this market evidenced by asking prices

Soybean Meal Ceilings

House agriculture committee chairman Harold D. Cooley has asked OPS to suspend ceilings on soybean meal until July 1. The action was requested in order to alleviate the critical shortage of the high-protein ingredient of feed for livestock, Cooley said.

Meanwhile, a group of growers and processors of soybeans filed with OPS a formal protest under the Defense Production Act, asserting that price ceilings for soybean oil meal do not comply with the applicable provisions of law.

of 8½c, ¼c advance compared with seller's ideas the previous week.

COTTONSEED OIL: Market stronger price-wise, but only moderate trading at registered gains of 1c.

New York cottonseed oil prices were quoted as follows:

MONDAY, MAY 19, 1952					
	Open	High	Low	Close	Prev. Close
July	14.65	14.69	14.40	14.69	15.47
Sept.	14.88	15.01	14.65	15.01	14.89
Oct.	15.00	15.16	14.75	15.16	14.99
Dec.	15.18	15.38	14.95	15.38	15.16
Jan.	15.15a			15.38a	15.15a
Mar.	15.30	15.60	15.18	15.60	16.25
May, '53	15.39b			15.73b	15.37
July, '53	15.35a			15.70b	

Sales: 635 lots.

TUESDAY, MAY 20, 1952					
	Open	High	Low	Close	Prev. Close
July	14.80	14.80	14.46	14.49	14.69
Sept.	15.10	15.10	14.75	14.78	15.01
Oct.	15.20	15.20	14.89	14.90	15.16
Dec.	15.40	15.47	15.13	15.13	15.38
Jan.	15.35a			15.10a	15.38a
Mar.	15.60-55	15.70	15.38	15.40	15.60
May, '53	15.65b	15.48	15.47	15.48	15.73b
July, '53	15.55b			15.45a	15.70b

Sales: 759 lots.

WEDNESDAY, MAY 21, 1952					
	Open	High	Low	Close	Prev. Close
July	14.46	14.62	14.46	14.47	14.49
Sept.	14.75	14.91	14.75	14.78	14.78
Oct.	14.85	15.05	14.85	14.90	14.90
Dec.	15.15	15.30	15.12	15.15	15.13
Jan.	15.15a			15.15a	15.10a
Mar.	15.35b	15.48	15.40	15.40	15.40
May, '53	15.35b			15.50b	15.48
July, '53	15.30b			15.40b	15.45a

Sales: 239 lots.

THURSDAY, MAY 22, 1952					
	Open	High	Low	Close	Prev. Close
July	14.48	14.71	14.48	14.64	14.47
Sept.	14.75b	15.04	14.83	14.95	14.78
Oct.	14.85b	15.15	14.95	15.09	14.90
Dec.	15.11b	15.40	15.25	15.35	15.15
Jan.	15.10a	15.45	15.45	15.30b	15.15a
Mar.	15.35b	15.60	15.55	15.58	15.40
May, '53	15.35b	15.65	15.65	15.68b	15.50b
July, '53	15.35b			15.65a	15.40b

Sales: 388 lots.

BY-PRODUCTS MARKETS

(Chicago, Thursday, May 22, 1952)

Blood

	Unit
Ammonia	
Unground, per unit of ammonia	*6.75@7.00m

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	*7.75b
High test	*7.25@7.50m
Liquid stick tank cars	3.15

Packinghouse Feeds

	Carlots, per ton
60% meat and bone scraps, bagged	\$105.00@107.50
50% meat and bone scraps, bulk	100.00@102.50
55% meat scraps, bulk	107.00
60% digester tankage, bulk	95.00@100.00
60% digester tankage, bagged	100.00
80% blood meal, bagged	145.00@150.00m
70% standard steamed bone meal, bagged	95.00@100.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.50
Hoof meal, per unit ammonia	7.00

Dry Rendered Tankage

	Per unit Protein
Low test	*1.85@1.90
High test	*1.80@1.85

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted)	30.00@32.50
Cattle jaws, skulls and knuckles, per ton	65.00@70.00
Pig skin scraps and trimmings, per lb.	7 @ 7½

Animal Hair

Winter coil dried, per ton	*90.00@95.00
Summer coil dried, per ton	*50.00
Cattle switches, per piece	6 @ 7
Winter processed, gray, lb.	13½ @ 15
Summer processed, gray, lb.	5

n-nominal.

*Quoted delivered basis.

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HIDES AND SKINS

Big packer market near standstill early, but good turnover at steady prices to 1/2c advance at midweek—Small packer and country hide market dull throughout the week and trading practically non-existent—Calfskin trading at midweek at steady prices. Sheepskin market quiet with only a few sales reported.

CHICAGO

PACKER HIDES: Packer offerings were completely lacking early in the week and buying interest was not significant enough to promote activity. Most sources called the big packer spot hide market steady, despite tanners lack of interest and withheld offerings. Brokers expected trading to develop later at steady prices to 1/2c advance.

The trading contemplated early became an actuality at midweek with big packers moving 50,000 hides at steady prices to 1/2c and 3/4c advance for some selections. About 10,000 heavy native steers brought 14 1/2c for Rivers and 15c for St. Pauls. A lot of 2,000 light native steers traded at 19c and 900 ex-light native steers sold at 20c, May salting. Branded steers gained 1/2c with 6,000 trading at 13c for butts and 12c for Colorados. About 1,200 heavy native cows sold at 15c for Rivers, 15 1/2c for Chicagos and 16c for St. Pauls. There was a good trade of 8,000 branded cows at 14 1/2c and a trade of southwestern branded cows at 15c was also heard. Native bulls, 4,000, sold at 10 1/2c, steady, and one lot reportedly moved at 11c.

Late midweek trading was scarce and the only sales reported were about 4,500 branded steers at 12c for Colorados and 13c for butts. Some 1,600 light native steers sold at 18 1/2c and 19c.

SMALL PACKER AND COUNTRY HIDES: The country and small packer market continued quiet with trading too scarce to establish a definite trend. Small packer 48 to 50 lb. average were quoted 15 to 15 1/2c, nominal, and country stock, same weight, at 11 1/2c to 12c.

CALFSKINS AND KIPSKINS: Action was extremely limited early in the

week; however, trading did materialize at midweek at steady prices. About 2,700 calf, Rivers, brought 37 1/2c for heavies and 32 1/2c for lights. Some 4,700 St. Louis calf also traded at the aforementioned levels and 2,300 small plant traded at steady prices. There was export trading of 1,700 kipskins, Oklahoma City March-April, at 40c. This was considered a very good price, but was not a criterion of the market.

SHEEPSKINS: Trading was light throughout the week, but a truck of No. 1 shearlings did trade at 2.00, which was a good price considering the general level for this grade. Another sale of 1's at 1.85 was also reported. A car of 2's and 3's sold at 1.50 and 1.00, respectively. No trading of pickled skins was reported.

CHICAGO HIDE QUOTATIONS

		PACKER HIDES		PREVIOUS		COR. WEEK	
		Week ended May 22, 1952		Week		1951	
		May 22, 1952		May 22, 1952		May 22, 1951	
Nat. str.	15	@19	14 1/2	@18 1/2	33	@36 1/2	*
Hvy. Texas							
str.			13n		12n		30*
Hvy. butt.							
str.			13		12 1/2		30*
Hvy. Col. str.			12		11 1/2		29 1/2*
Ex. light Texas							
str.			18 1/2n		18n		37*
Brand'd cows			14 1/2		14		33*
Hy. nat. cows	15	@16	14 1/2	@15 1/2	34		34*
Lt. nat. cows			18 1/2		18		37*
Nat. bulls	10 1/2	@11	10 1/2		10 1/2		24*
Brand'd bulls			9 1/2n		9 1/2		23*
Calfskins, Nor.							
10/15	37 1/2	@40	37 1/2	@40	80*		
10/down			32 1/2		32 1/2		..
Kips, Nor.			32 1/2n		32 1/2n		60*
Kips, Nor.			24 1/2n		24 1/2n		57 1/2*

SMALL PACKER HIDES

STEERS AND COWS:		Week ended May 22, 1952		PREVIOUS		COR. WEEK	
		Week		Week		1951	
		May 22, 1952		May 22, 1952		May 22, 1951	
60 lbs. and over	14	@14 1/2n	12 1/2	@13n	...		
50 lbs.	15	@15 1/2n	13 1/2	@14n	...		

SMALL PACKER SKINS

Calfskins under							
15 lbs.	25 1/2n		25 1/2n		72*		
Kips, 15/30	20@24n		20@24n		51*		
Slunks, regular	1.25n		1.25n		3.25*		
Slunks, hairless	40n		40n		90*		

SHEEPSKINS

Pkr. shearlings,							
No. 1	1.85@2.00		1.85		6.00n		
Dry Felts	28n		28n		52@ 55n		
Horsehides,							
untrmd.	6.25n		6.25n		16.00n		

*Ceiling price.

N. Y. HIDE FUTURES

MONDAY, MAY 19, 1952				
	Open	High	Low	Close
Jan.	16.30b	16.55	16.55	16.60b-7b
Apr.	16.30b	16.55	16.55	16.60b
July	16.40b	16.55	16.55	16.55b
Oct.	16.55	16.75	16.48	16.60b
Oct., '53	16.40b	16.55	16.48	16.60b

Sales: 29 lots.

TUESDAY, MAY 20, 1952				
	Open	High	Low	Close
Jan.	16.50b	16.80	16.79	16.60b-7b
Apr.	16.45b	16.80	16.79	16.60b
July	16.45b	16.80	16.79	16.60b-7b
Oct.	16.70b	16.90	16.70	16.70b
Oct., '53	16.50b	16.80	16.70	16.60b

Sales: 37 lots.

WEDNESDAY, MAY 21, 1952				
	Open	High	Low	Close
Jan.	16.65b	17.00	16.80	16.75b-5b
Apr.	16.60b	17.00	16.80	16.75b
July	16.45b	17.00	16.95	16.75b-5b
Oct.	16.70b	17.15	16.70	16.75b-5b
Oct., '53	16.60b	17.00	16.70	16.70b

Sales: 76 lots.

THURSDAY, MAY 22, 1952				
	Open	High	Low	Close
Jan.	16.75b	16.88	16.80	16.87b-9b
Apr.	16.75b	16.88	16.80	16.84b-9b
July	16.75b	17.00	16.90	17.04b-1b
Oct.	16.70b	17.00	16.90	16.82b
Oct., '53	16.75b	17.00	16.90	16.97

Sales: 40 lots.

FRIDAY, MAY 23, 1952				
	Open	High	Low	Close
Jan.	16.90b	17.15	17.00	16.85b-9b
Apr.	16.85b	17.15	17.00	16.80b
July	17.20-22	17.25	17.00	17.00
Oct.	16.85b	17.00	17.00	16.75b
Oct., '53	17.00b	17.25	16.93	16.98
Oct., '53	16.75	17.00	16.93	16.75

Sales: 44 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 17, 1952, were 4,174,000 lbs.; previous week 5,928,000 lbs.; same week 1951, 4,413,000 lbs.; 1951 to date, 90,533,000 lbs.; same period 1951, 113,832,000 lbs.

Shipments for the week ended May 17, 1952 totaled 4,807,000 lbs.; previous week, 4,501,000 lbs.; corresponding week 1951, 3,605,000 lbs.; this year to date, 78,302,000 lbs.; corresponding period a year ago, 93,352,000 lbs.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended May 17, with comparisons:

	Week	Previous	Cor. Week
	May 17	Week	1951
Cured meats,			
pounds	17,155,000	12,586,000	17,984,000
Fresh meats,			
pounds	43,150,000	32,691,000	22,164,000
Lard, pounds	3,967,000	3,458,000	5,964,000

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AMI PROVISION STOCKS

Total of all pork meat holdings for the three-week period ended May 17, decreased slightly below stocks reported on April 26. The American Meat Institute reported total pork stocks at 590,400,000 lbs. compared with 626,400,000 lbs. on April 26. A year ago these holdings were reported at 477,300,000 lbs. and the May 17, 1947-49 average at 409,800,000 lbs..

Total lard and rendered pork fat holdings amounted to 134,500,000 lbs. against 138,800,000 lbs. three weeks ago and 104,600,000 lbs. a year ago. The two-year average was 145,000,000 lbs.

The accompanying table shows stocks as percentages of holdings three weeks ago, last year, and 1947-49 average.

	May 17 stocks as Percentages of Inventories on	Apr. 26 1952	May 19 1951	1947-49 Av.
BELLIES:				
Cured, D. S.	95	90	82	
Cured, S.P. & D.C.	94	76	77	
Frozen-for-cure, regular.103		73	150	
Frozen-for-cure, S.P. & D.C.	94	132	177	
Total bellies	95	109	126	
HAMS:				
Cured, S.P. regular	56	112	56	
Cured, S.P. skinned	97	87	109	
Frozen-for-cure, regular. 96		87	108	
Frozen-for-cure, skinned. 95		146	159	
Total hams	96	113	132	
PICNICS:				
Cured, S.P.	85	105	117	
Frozen-for-cure	96	230	232	
Total picnics	93	177	185	
FAT BACKS				
D.S. CURED	86	90	63	
OTHER CURED AND FROZEN-FOR-CURE				
Cured, D.S.	105	134	81	
Cured, S.P.	89	86	23	
Frozen-for-cure, D.S.	100	144	87	
Frozen-for-cure, S.P.	97	137	202	
Total other	96	123	126	
BARBELED PORK	117	127	100	
TOT. D.S. CURED ITEMS	94	93	78	
TOT. FROZ. FOR D.S. CURE	102	84	126	
TOT. S.P. & D.C. CURED. 94		84	91	
TOT. S.P. & D.C. FROZ. 95		143	179	
TOT. CURED & FROZEN- FOR-CURE	95	114	129	
FRESH FROZEN				
Loins, shoulders, butts and spareribs	93	184	333	
All other	91	182	198	
Total	92	183	265	
TOT. ALL PORK MEATS. 94		124	144	
RENDERED PORK FATS. 94		79	86	
LARD	97	130	93	

WEEK'S CLOSING MARKETS

Canadian Cold Storage Stocks Increase In April

Stocks of meat held by packers, abattoirs, wholesale butchers and cold storage in Canada on May 1 increased to 87,894,000 lbs. from 81,121,000 lbs. on April 1, and 68,693,000 lbs. on the corresponding date last year, the Dominion Bureau of Statistics has reported.

Holdings of frozen meat stood at 56,426,000 lbs. compared with 49,334,000 lbs. on April 1, and 40,666,000 lbs. a year earlier. Stocks of pork were 41,418,000 lbs. against 28,685,000 a year ago; beef, 9,363,000 lbs. against 9,037,000; veal, 1,562,000 lbs. against 1,637,000 and mutton and lamb 1,783,000 lbs. compared with 1,307,000 lbs.

Stocks of fresh meat on May 1 totalled 15,837,000 lbs. against 14,006,000 lbs. on April 13, and 858,000 lbs. last year. Holdings of pork amounted to 6,512,000 lbs. against 4,319,000; beef, 6,626,000 lbs. against 8,374,000; veal, 858,000 lbs. against 1,099,000 lbs. and mutton and lamb, 132,000 lbs. against 66,000 lbs.

Cured meat stocks on May 1 amounted to 15,631,000 compared with 17,781,000 lbs. a month before and 14,169,000 lbs. on same date last year. Stocks of pork were 14,139,000 lbs. against 13,793,000 lbs. on May 1 last year, and beef, 622,000 lbs. against 376,000 lbs.

Cotton Products Support

Price support terms were announced this week by the USDA for purchase of cottonseed oil, cake or meal and lint. Program conditions require that crushers must pay not less than \$66.40 per ton for basis grade cottonseed, f.o.b. origin point, with specified premiums and discounts for other grades. The plan also stipulates that for each ton of eligible cottonseed purchased by a crusher, the Commodity Credit Corporation will offer to buy certain amounts of the oil, cake or meal.

FRIDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$22.00; average, \$19.90. Provision prices were quoted as follows: Under 12 pork loins, *52.30; 10/14 green skinned hams, 50@50½; Boston butts, 43½@44.80*; 16/down pork shoulders, 37 nom.; 3/down spareribs, 38½@40; 8/12 fat backs, 9@10; regular pork trimmings, 20 nom.; 18/20 DS bellies, 20 nom.; 4/6 green picnics, 31½@32½; 8/up green picnics, 31½@32½*.

P.S. loose lard was quoted at \$10.87½ and P.S. lard in tierces at 12.12½ nominal.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: July 14.55; Sept. 14.82; Oct. 14.93-92; Dec. 15.15B; Jan. 15.15B; Mar. 15.38B; May 15.48B and July 15.40B.

Sales totaled 523 lots.

May Now Import Fats, Oils Without Consent of U. S.

U. S. fats and oils importers can now make contracts with foreign suppliers for deliveries after June 30 without previous approval from the Agriculture Department. An office spokesman said this is what the importers have wanted for a long time, but he warned that "they will make such contracts at their own risk."

Whether an importer gets delivery on his order or not depends on Congress. If the fats and oils import section of the defense production act is extended by Congress, the importer will be stuck.

Until May 13, importers were held in check by the Agriculture Department's Defense Food Order No. 3. This, issued under the production act, instructs the secretary of agriculture not to allow imports of butter, cheese, linseed oil, casein, dried milk and other products if they would interfere with domestic production.

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LIVESTOCK MARKETS

Weekly Review

April Slaughter Of Cattle, Swine And Sheep Above 1951

Federally-inspected slaughter of cattle, hogs and sheep for the month of April registered considerable gains over a year ago, while calf slaughter fell off a trifle from last year, figures released by the U.S. Department of Agriculture indicated. Liquidation of cattle moved up to 938,363 head from 894,485 last year. April cattle kill for the month showed an advance over March slaughter of 927,471 head.

Calf slaughter of 405,485 animals was only a slight dip from last year's 405,642 head for the same month, but was the highest for any month so far this year. March calf kill amounted to 396,990 head.

A total of 5,281,069 head of swine were slaughtered during April compared with 5,776,319 head in March, this year. The April kill was the smallest for hogs so far this year, a usual seasonal decline, as marketing of the fall pig crop nears its end. The April hog kill last year amounted to 4,988,750 head. Slaughter of hogs is expected to decline even more in the next few months, or until the spring crop is ready for market.

The slaughter of 940,866 head of sheep and lambs represented another decline since the first of the year. But it was almost 300,000 head more than for April 1951, which amounted to 656,862 head. New crop spring lambs figured strongly in the April bovine kill, while old crop stock saw their heaviest marketings and slaughter in January. Old ewes and yearlings made up but a small share of the sheep kill. The feeding season for old crop lambs is rapidly approaching its close.

Accumulated January-April slaughter of cattle showed a small gain over last year for the corresponding period of time. This year it amounted to 3,947,513

head compared with 3,906,491, last year. Calf slaughter totaled 1,527,490 head, or less than last year's 1,660,677 for

the same four-month period.

Slaughtering of hogs continues at a fast pace considering the 23,670,963 killed by commercial slaughterers under federal inspection during the first four months of this year. This was almost 3,000,000 head more than last year, which amounted to 20,848,828 head. The small gain in sheep and lamb feeding operations reported at various times late last year, showed in the larger sheep and lamb kill for the first four months of this year compared with a year ago. The January-April sheep slaughter totaled 3,944,499 head against 3,192,594 last year.

Livestock Truckers' Day, June 6, At Chicago Yards

A full attendance from among approximately 5,000 livestock truckers who participated in the truckers safety contest sponsored by the Chicago Stock Yards and Transit Company and others affiliated with the livestock industry, is expected at the "Truckers Day" celebration to be held Friday, June 6, at the International Amphitheatre.

The celebration will mark the climax of the contest, which began last September 1, and ended March 31, of this year. The competition was conducted in the interest of reducing losses from bruises and crippling of livestock while in transit to the Chicago market.

About 130 truckers will receive safety awards totaling \$12,000 in government bonds. The winning truckers—65 in each of the two zones designated as "Short Haul" and "Long Haul," will be those having the best safety records in hauling livestock to the Chicago market between the two dates mentioned. The prizes range in value from \$1,000 to \$50 in each zone. Merit awards will be awarded to some 639 other truckers.

The celebration was originally set for early in May, but was set back due to the oil strike. A full schedule of fun, refreshments and entertainment has been arranged for truckers.

FEDERALLY INSPECTED SLAUGHTER

CATTLE	
	1952
January	1,096,000
February	985,433
March	927,471
April	938,363
May	985,509
June	786,861
July	920,108
August	1,063,868
September	956,381
October	1,139,936
November	1,122,231
December	997,579

CALVES	
	1952
January	382,000
February	342,188
March	396,990
April	405,485
May	414,100
June	406,000
July	408,035
August	421,836
September	373,463
October	499,587
November	457,292
December	344,389

HOGS	
	1952
January	6,835,000
February	5,778,840
March	5,776,319
April	5,281,069
May	940,866
June	4,696,805
July	3,826,220
August	4,235,663
September	4,394,150
October	5,650,635
November	6,530,602
December	6,911,901

SHEEP AND LAMBS	
	1952
January	1,042,000
February	989,892
March	971,477
April	940,866
May	864,862
June	687,276
July	810,752
August	863,306
September	888,843
October	827,085
November	1,084,250
December	922,091

JANUARY-APRIL TOTALS	
	1952
Cattle	3,947,513
Calves	3,906,491
Hogs	23,670,963
Sheep	3,944,499

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, May 21, were reported by the Production and Marketing Administration as follows:

	St. L. Natl. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS: (Includes Bulk of Sales)					
BARRROWS & GILTS:					
Choice:					
120-140 lbs.	\$18.25-20.25	\$18.50-21.25	\$20.00-20.50	\$18.75-20.25
140-160 lbs.	19.75-21.50	18.50-21.25	20.00-20.50	18.75-20.25
160-180 lbs.	21.00-22.35	20.50-22.25	20.75-21.50	20.00-21.25
180-200 lbs.	22.15-22.50	21.75-22.75	21.25-21.85	21.25-22.00	21.50-21.75
200-220 lbs.	22.00-22.50	22.25-22.75	21.50-21.85	21.25-22.00	21.50-22.00
220-240 lbs.	21.50-22.40	21.75-22.50	21.50-21.85	21.25-22.00	20.25-21.75
240-270 lbs.	20.50-21.75	21.15-22.00	20.00-21.75	20.75-21.75	20.25-21.75
270-300 lbs.	19.75-21.00	20.40-21.40	20.50-21.25	20.25-21.00	19.75-20.75
300-330 lbs.	19.00-20.00	20.25-20.75	20.25-20.75	19.25-20.50	19.50-20.25
330-360 lbs.	18.50-19.25	19.75-20.35	19.75-20.50	19.25-20.50	19.50-20.25
Medium:					
160-220 lbs.	19.50-22.00	19.50-22.00	20.50-21.50	18.25-21.00
COWS:					
Choice:					
270-300 lbs.	18.75-19.00	19.75-20.00	19.25-19.75	19.50-20.50
300-330 lbs.	18.75-19.00	19.50-20.00	19.25-19.75	19.50-20.50	20.00-20.25
330-360 lbs.	18.50-19.00	19.00-19.75	19.00-19.75	19.50-20.50	19.50-19.75
360-400 lbs.	18.00-18.75	18.50-19.25	19.00-19.50	18.25-19.75	18.50-19.25
400-450 lbs.	17.75-18.50	18.25-19.00	18.75-19.25	17.75-18.75	18.50-19.25
450-500 lbs.	17.75-18.50	18.25-19.00	18.75-19.25	17.75-18.75	18.50-19.25
500-550 lbs.	17.00-18.00	17.50-18.50	18.50-19.00	16.75-18.00
Medium:					
250-300 lbs.	16.50-18.25	16.50-19.00	18.25-18.50	16.00-19.50

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.	35.00-37.00	35.50-36.75	34.75-36.25	34.50-36.25	34.50-36.50
900-1100 lbs.	35.25-37.50	35.75-37.50	35.00-36.75	34.50-36.50	35.00-37.00
1100-1300 lbs.	35.00-37.25	35.50-37.50	35.00-36.75	34.25-36.50	34.50-37.00
1300-1500 lbs.	34.25-37.00	35.00-37.25	34.25-36.75	33.50-36.25	34.00-36.50
Choice:					
700-900 lbs.	33.00-35.25	33.25-35.75	31.75-35.00	31.50-34.50	32.50-35.00
900-1100 lbs.	33.00-35.50	33.00-35.75	31.75-35.00	31.50-34.50	32.50-35.00
1100-1300 lbs.	33.00-35.50	32.75-35.75	31.50-35.00	31.50-34.50	32.00-34.50
1300-1500 lbs.	32.75-35.50	32.75-35.50	31.50-34.50	31.25-34.00	31.50-34.50
Good:					
700-900 lbs.	29.50-33.00	30.50-33.25	28.50-31.75	28.75-31.50	29.50-32.50
900-1100 lbs.	30.00-33.00	30.25-33.25	28.50-31.75	28.75-31.50	29.50-32.50
1100-1300 lbs.	29.50-33.00	30.00-33.00	28.25-31.50	28.75-31.25	29.00-32.50
Commercial:					
all wts.	27.50-30.00	27.50-30.50	25.75-28.50	25.75-28.75	26.50-29.50
Utility, all wts.	24.00-27.50	25.00-27.50	23.50-25.75	24.50-35.75	23.00-26.50
HIFERS:					
Prime:					
600-800 lbs.	35.00-36.75	35.25-36.25	34.50-35.75	34.50-35.75	33.50-35.00
800-1000 lbs.	34.75-36.75	35.50-36.50	34.50-36.00	31.75-34.50	34.00-36.00
Choice:					
600-800 lbs.	33.00-35.50	33.00-35.50	31.75-34.50	31.50-34.50	32.00-33.50
800-1000 lbs.	32.75-35.00	33.00-35.50	31.50-34.50	31.50-34.50	32.00-34.00
Good:					
500-700 lbs.	29.00-33.00	30.00-33.00	28.25-31.75	29.00-31.50	29.00-32.00
700-900 lbs.	28.50-33.00	30.00-33.00	28.25-31.75	29.00-31.50	29.00-32.00
Commercial:					
all wts.	27.00-29.00	27.00-30.00	25.00-28.25	25.00-29.00	26.50-29.00
Utility, all wts.	24.00-27.00	23.00-27.00	22.50-25.50	22.00-25.00	22.50-26.50
COWS:					
Commercial:					
all wts.	24.00-27.00	24.50-27.00	24.00-26.50	24.00-26.00	24.00-26.00
Utility, all wts.	22.50-24.00	22.25-24.50	21.75-24.00	20.50-24.00	21.00-24.00
Can. & cutter:					
all wts.	16.50-22.50	18.50-22.50	17.00-21.75	16.00-20.50	17.50-21.00
BULLS (Yr. & Evl.) All Weights:					
Good:					
Commercial:					
all wts.	24.00-26.75	27.25-28.25	25.00-26.00	24.00-26.00	24.50-25.50
Utility:					
all wts.	22.50-24.00	25.75-27.25	23.00-25.00	23.50-26.00	24.50-26.00
Cutter:					
all wts.	20.00-22.50	23.00-25.75	19.00-23.00	20.00-23.50	22.00-24.50
VEALERS:					
Choice & prime:	32.00-38.00	37.00-38.00	31.00-35.00	32.00-36.00	31.00-38.00
Com'l & good:	26.00-32.00	31.00-37.00	27.00-31.00	26.00-32.00	25.00-31.00
CALVES (500 Lbs. Down):					
Choice & prime:	32.00-35.50	33.00-37.00	30.00-33.00	30.00-35.00	20.00-34.00
Com'l & good:	25.00-32.00	27.00-33.00	25.00-30.00	25.00-30.00	24.00-30.00
SHEEP AND LAMBS:					
LAMBS (105 Lbs. Down):					
Choice & prime:	27.25-38.00	28.50-29.00	26.25-28.00	27.50-28.50
Good & choice:					
(Shorn)	25.50-27.50	25.50-27.50	25.00-26.25	26.75-28.50	26.00-27.50
EWES (Shorn):					
Good & choice:	10.00-12.00	11.00-13.00	10.50-12.50	10.00-12.50	12.00-13.00
Cull & utility:	7.00-10.00	7.50-11.00	8.00-11.00	5.00-10.00	7.00-11.50

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended May 17:

	Week Ended	Prev. Week	Cor.
	May 17	Week	1951
Chicago	17,141	18,005	20,862
Kansas City	9,289	9,166	13,369
Omaha	20,652	19,352	21,123
E. St. Louis	4,970	4,945	8,425
St. Joseph	6,653	7,247	7,645
St. Louis	9,908	10,213	10,420
Wichita	2,946	2,486	2,158
New York & Jersey City	8,060	7,837	6,469
Okl. City	2,613	2,454	2,533
Cincinnati	3,055	2,978	3,212
Denver	10,352	8,908	8,081
St. Paul	13,949	14,802	13,649
Milwaukee	3,967	4,411	3,939
Total	112,355	112,874	121,885

HOGS			
Chicago	34,575	40,071	38,989
Kansas City	11,884	12,265	14,420
Omaha	34,819	33,162	33,601
E. St. Louis	25,772	29,332	30,601
St. Joseph	23,126	21,426	27,878
St. Louis	22,232	24,029	21,056
Wichita	13,486	14,647	6,578
New York & Jersey City	50,923	50,558	45,065
Okl. City	12,239	11,951	13,011
Cincinnati	12,971	13,856	15,955
Denver	11,608	10,546	11,721
St. Paul	27,007	34,384	24,149
Milwaukee	6,286	6,626	7,869
Total	286,930	302,853	290,660

SHEEP			
Chicago	3,187	4,250	2,217
Kansas City	10,959	9,648	8,207
Omaha	12,159	9,795	3,823
E. St. Louis	2,334	2,947	1,264
St. Joseph	6,876	7,233	5,087
St. Louis	4,354	7,022	2,099
Wichita	3,924	3,404	2,016
New York & Jersey City	38,217	40,650	29,779
Okl. City	3,514	2,718	3,298
Cincinnati	471	228	275
Denver	5,600	17,092	2,544
St. Paul	3,118	3,680	628
Milwaukee	265	248	294
Total	94,978	108,933	61,331

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, May 22, were as follows:

CATTLE:			
Steers, ch. & pr.	\$35.50@36.00		
Steers, gd. & ch.	32.25@34.50		
Heifers, ch. & pr.	33.25@33.75		
Heifers, util. & gd.	24.00@31.00		
Cows, com.	25.00@28.00		
Cows, utility	23.00@25.00		
Cows, canner, cutter	18.00@22.50		
Bulls, com'l.	26.00@29.00		
Bulls, utility	23.50@26.00		
VEALERS:			
Prime	40.00*		
Gd. & pr.	33.00@38.00		
Ut. & com.	21.00@22.00		
Cull	17.00@20.00		
HOGS:			
Gd. & ch., 170/230	\$22.75@23.00		
Sows, 400/down	17.00@18.00		

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended May 16:

	Cattle	Calves	Hogs	Sheep
Salable	215	43	903	
Total (incl. directs)	5,215	1,386	23,407	24,391
Prev. wk.	163	74	1,299	204
Total (incl. directs)	5,012	1,555	22,236	25,150

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Animal Stockyards for current and comparative periods.

	Receipts	Cattle	Calves	Hogs	Sheep
May 13	7,170	495	17,068	1,489	
May 14	9,471	282	9,110	2,803	
May 15	2,091	447	10,367	2,542	
May 16	794	203	8,021	686	
May 17	322	9	3,797	4	
May 19	13,767	398	11,346	3,045	
May 20	6,100	400	14,500	2,490	
May 21	8,900	300	9,500	2,500	
May 22	1,900	300	12,000	3,000	
*Week so far					
	30,728	1,374	47,032	10,555	
Wk. ago.	32,498	788	49,606	10,539	
Yr. ago.	27,741	1,291	54,130	9,006	
2 yrs. ago.	27,939	1,776	43,517	8,600	
*Including 344 cattle, 6,854 hogs and 6,311 sheep direct to packers.					

SHIPMENTS			
May 13	3,850	12	2,045
May 14	4,965	103	1,700
May 15	1,597	28	2,934
May 16	815	...	3,400
May 17	203	...	221
May 19	3,949	16	1,620
May 20	3,000	...	2,000
May 21	4,000	...	2,000
May 22	1,500	...	2,000
*Week so far			
	8,750	103	5,949
Wk. ago.	14,400	143	8,

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended May 10, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS Gr. B ¹ Dressed	LAMBS Good Handy weights
Toronto	\$24.28	\$25.19	\$25.60	\$34.62
Montreal	25.45	26.65	25.60	...
Winnipeg	21.85	26.50	24.26	22.00
Calgary	19.67	27.80	23.58	19.37
Edmonton	21.00	27.00	23.60	...
Lethbridge	...	22.95	23.35	21.00
Pr. Albert	...	24.50
Moose Jaw
Saskatoon	18.25	23.50	23.60	...
Regina
Vancouver	21.75	29.75	24.60	...

¹Dominion Government premiums are not included.

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- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 17, 1952, as reported to The National Provisioner:

CHICAGO

Armour, 5,462 hogs; Swift, none; Wilson, 1,823 hogs; Agar, 6,430 hogs; Shippers, 11,339 hogs; and Others, 20,560 hogs.
Total: 17,141 cattle; 1,480 calves; 45,914 hogs; 3,187 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour ... 1,795 311 2,997 2,026
Swift ... 1,848 295 3,784 3,006
Wilson ... 793 ... 2,369 ...
Butchers ... 2,987 ... 988 ...
Others ... 1,260 ... 1,746 5,927

Totals ... 8,683 606 11,884 10,959

OMAHA

Cattle and Calves Hogs Sheep
Armour ... 5,608 9,935 1,145
Cudahy ... 4,384 6,069 2,764
Swift ... 4,610 4,555 2,376
Wilson ... 2,490 4,767 941
Cornhusker ... 433 ...
Eagle ... 65 ...
Gr. Omaha ... 277 ...
Geo. Hoffman ... 82 ...
Rothschild ... 277 ...
John Roth ... 487 ...
Kings ... 1,326 ...
Merchants ... 43 ...
Midwest ... 66 ...
Omaha ... 309 ...
Union ... 226 ...
Others ... 10,494 ...

Totals ... 20,683 35,820 7,226

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour ... 1,040 1,017 6,777 1,294
Swift ... 1,703 818 8,314 1,040
Hunter ... 392 ... 6,518 ...
Heli 2,323 ...
Krey 84 ...
Laclede 1,198 ...
Selloff 558 ...

Totals ... 3,135 1,835 25,772 2,334

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift ... 1,792 115 9,208 4,815
Armour ... 2,364 270 7,996 718
Others ... 4,095 208 4,461 233

*Totals ... 8,251 593 21,605 5,766

*Does not include 91 cattle, 66 hogs and 1,363 sheep direct.

SIoux CITY

Cattle Calves Hogs Sheep
Armour ... 3,556 1 7,414 157
Cudahy ... 3,857 ... 9,775 730
Swift ... 2,441 2 3,896 1,015
Butchers ... 295 ... 57 ...
Others ... 7,504 ... 3 11,357 67

Totals ... 17,443 6 32,499 1,989

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour ... 1,086 22 1,351 982
Wilson ... 785 73 1,662 978
Local butchers ... 62 ... 1,148 ...

*Totals ... 1,933 95 4,161 1,960

*Does not include 519 cattle, 66 calves, 8,078 hogs and 1,554 sheep direct.

WICHITA

Cattle Calves Hogs Sheep
Cudahy ... 1,299 79 4,090 3,924
Guggenheim ... 48 ...
Dunn ... 53 ... 924 ...
Dold ... 6 ... 49 ...
Pioneer ... 7 ...
Excel ... 370 ...
Others ... 1,143 ... 644 138

Totals ... 2,926 79 5,707 4,062

LOS ANGELES

Cattle Calves Hogs Sheep
Armour ... 157 ... 328 ...
Cudahy ... 184 ... 192 ...
Swift ... 87 ...
Wilson ... 553 1 ...
Atlas ... 298 ...
Clougherty ... 54 ... 337 ...
Coast ... 204 ... 111 ...
Harman ... 228 ... 748 ...
Luer ... 354 ... 439 ...
United ... 4,958 375 80 ...

Totals ... 7,077 376 2,214 ...

DENVER

Cattle Calves Hogs Sheep
Armour ... 1,294 74 3,037 3,400
Swift ... 1,976 25 2,621 2,120
Cudahy ... 736 14 2,868 637
Wilson ... 696 ...
Others ... 4,451 78 2,564 ...

Totals ... 9,153 191 11,120 6,560

ST. PAUL

Cattle Calves Hogs Sheep
Armour ... 4,282 1,081 12,325 3,420
Bartusch ... 853 ...
Cudahy ... 1,031 299 ...
Rifkin ... 967 56 ...
Superior ... 1,329 ...
Swift ... 5,487 2,276 14,682 1,200
Others ... 2,428 2,976 19,360 402

Totals ... 16,377 7,588 46,376 3,630

CINCINNATI

Cattle Calves Hogs Sheep
Gall ...
Kahn ...
Meyer ...
Schlacher ... 160 64 ...
Northside ...
Others ... 2,187 1,184 14,751 181

Totals ... 2,237 1,248 14,751 222

FORT WORTH

Cattle Calves Hogs Sheep
Armour ... 789 408 1,713 4,460
Swift ... 779 279 1,604 4,360
Blue Bonnet ... 409 18 304 ...
City ... 378 4 ...
Rosenthal ... 292 25 25 ...

Totals ... 2,557 734 3,646 8,861

TOTAL PACKER PURCHASES

	Week ended	Prev. Week	Cor. Week
Cattle	117,596	120,607	130,128
Hogs	261,529	267,715	279,257
Sheep	56,944	52,600	39,960

CORN BELT DIRECT TRADING

Des Moines, Ia., May 22
Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice: \$17.75 @ 20.25
160-180 lbs. ... 19.75 @ 21.00
180-240 lbs. ... 19.35 @ 21.00
240-300 lbs. ... 18.90 @ 20.00
300-360 lbs. ...

Sows: 18.25 @ 19.25
270-360 lbs. ... 16.25 @ 18.15
440-550 lbs. ...

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day actual
May 16	33,000	33,500
May 17	32,500	39,500
May 19	36,500	37,500
May 20	39,500	32,500
May 21	50,000	37,000
May 22	27,000	34,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended May 17, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	221,000	430,000	121,000
Previous week	218,000	454,000	119,000
Same wk. 1951	225,000	503,000	123,000
1952 to date	4,087,000	11,394,000	2,892,000
1951 to date	4,263,000	10,840,000	2,508,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending May 15:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,100	1,000	2,275	1,550
N. Portland	1,485	235	2,000	1,185
S. Francisco	700	50	1,750	2,137

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

SHEEP AND HEIFER		Carcasses	BEEF CURED:	
Week ending May 17, 1952.	11,136		Week ending May 17, 1952.	9,081
Week previous	11,305		Week previous	9,954
Same week year ago	9,872		Same week year ago	9,137
COW:			PORK CURED AND SMOKED:	
Week ending May 17, 1952.	1,501		Week ending May 17, 1952.	516,605
Week previous	1,080		Week previous	600,409
Same week year ago	1,209		Same week year ago	75,335
BULL:			LARD AND PORK FATS:	
Week ending May 17, 1952.	850		Week ending May 17, 1952.	9,324
Week previous	653		Week previous	15,283
Same week year ago	626		Same week year ago	33,906
VEAL:			LOCAL SLAUGHTER	
Week ending May 17, 1952.	8,888		CATTLE:	
Week previous	12,582		Week ending May 17, 1952.	8,060
Same week year ago	12,154		Week previous	7,837
LAMBS:			Same week year ago	6,469
Week ending May 17, 1952.	20,753		CALVES:	
Week previous	24,371		Week ending May 17, 1952.	8,196
Same week year ago	11,612		Week previous	8,267
MUTTON:			Same week year ago	8,411
Week ending May 17, 1952.	1,590		HOGS:	
Week previous	1,168		Week ending May 17, 1952.	50,923
Same week year ago	303		Week previous	50,558
HOG AND PIG:			Same week year ago	45,061
Week ending May 17, 1952.	11,101		SHEEP:	
Week previous	11,496		Week ending May 17, 1952.	38,217
Same week year ago	7,430		Week previous	40,559
PORK CUTS:			Same week year ago	29,779
Week ending May 17, 1952.	1,286,000		COUNTRY DRESSED MEATS	
Week previous	1,224,000		VEAL:	
Same week year ago	2,020,987		Week ending May 17, 1952.	5,250
BEEF CUTS:			Week previous	5,274
Week ending May 17, 1952.	81,836		Same week year ago	5,306
Week previous	12,310		HOGS:	
Same week year ago	88,786		Week ending May 17, 1952.	5
VEAL AND CALF CUTS:			Week previous	3
Week ending May 17, 1952.	262		Same week year ago	3
Week previous	5,000		LAMB AND MUTTON:	
Same week year ago	11,566		Week ending May 17, 1952.	136
LAMB AND MUTTON CUTS:			Week previous	158
Week ending May 17, 1952.	4,040		Same week year ago	50
Week previous	2,907			
Same week year ago	6,072			

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ending May 17, was reported by the U. S. Department of Agriculture as follows:

NORTH ATLANTIC		Cattle	Calves	Hogs	Sheep & Lambs
New York, Newark, Jersey City..		8,060	8,196	50,923	38,217
Baltimore, Philadelphia		5,125	1,134	28,899	529
NORTH CENTRAL					
Cincinnati, Cleveland, Indianapolis.		9,054	963	61,040	4,225
Chicago Area		21,271	4,517	63,779	13,406
St. Paul-Wisc. ¹		23,260	20,861	89,234	6,555
St. Louis Area ²		7,368	5,689	62,461	6,032
Sioux City		9,421	5	24,795	4,783
Omaha		21,577	135	44,440	15,976
Kansas City		8,758	1,612	24,711	10,327
Iowa & So. Minn. ³		10,906	2,002	158,134	21,893
SOUTHEAST ⁴					
.....		3,456	1,556	16,657
SOUTH CENTRAL WEST ⁵					
.....		16,918	2,175	57,065	23,256
ROCKY MOUNTAIN ⁶					
.....		10,373	329	14,764	9,167
PACIFIC ⁷					
.....		18,407	918	31,854	31,357
Grand Total		179,954	50,092	729,376	185,722
Total Previous Week		184,070	55,029	776,199	175,890
Total Same Week 1951		180,158	56,377	796,810	119,839

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Fort Worth, Texas. ⁶Includes Denver, Colorado, Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended May 16:

	Cattle	Calves	Hogs
Week ending May 16	1,442	618	7,403
Week previous	1,941	435	5,902
Corresponding week last year	1,985	590	8,172



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QUALIFIED PORK SUPERINTENDENT: Capable of taking charge of all pork operations. 25 years' experience. A-1 references. Big 38. Proven record. W-206, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER and foreman with 15 years' experience in sausage manufacturing and smoked meats, wants position with an independent company in the eastern states. W-226, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N. Y.

WORKING SAUSAGE FOREMAN: 17 years' experience, desires position in medium or small plant. First class man. W-227, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER AVAILABLE: Thoroughly experienced in management, sales and all operations. Can act as own sales manager. W-235, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PORK SUPERINTENDENT: Casings, edible and inedible, also other departments. A-1 reference. W-236, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

CHIEF ENGINEER: In charge of engineers and refrigeration and boiler room. Must understand refrigeration and power plant installation thoroughly; also charge of the mechanical maintenance of the plant. Illinois Meat Company, 3039 Wallace, Chicago, Illinois, BO. 8-4000.

PLANT SUPERINTENDENT
For new B.A.I. plant having capacity of 4,000 hogs and 1,000 cattle weekly. Located in midwest. Kindly state qualifications and submit references. All replies confidential. W-238, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

MEAT PROCESSING

PLANT SUPERINTENDENT: Eastern Coast Meat Processing Plant requires the services of a superintendent (male), familiar with curing, boning, sausage, smoking, canning, drying. Growing company of 250 employees near the new U. S. Steel plant. Excellent opportunity. State background, age, marital status, and salary expected. Replies confidential. W-237, THE NATIONAL PROVISIONER, 15 E. 41st St., New York 17, N. Y.

WANTED: A man qualified to take charge of operation and maintenance of power plant and industrial equipment, and of buildings. A thorough knowledge of boiler operation and refrigeration absolutely necessary. Application should furnish outline of education and experience. State packing house experience and names of former employers. W-217, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: Progressive Independent Georgia packer has real opportunity for young aggressive sales manager to handle sales, including chain stores, on incentive basis. Specialize in high quality sausage products. W-231, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF KILLING floor foreman. Located northern Ohio. Progressive company. Eight to nine hundred cattle per week. This is a permanent position for the proper man, please do not apply unless you are interested in a permanent position. Must have the ability to handle men properly and know all operations of killing floor, hide basement and rendering department. Excellent opportunity for advancement. Address application to W-216, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BROKERS WANTED: Modern aggressive Chicago sausage plant wants out-of-town representation on smoked meats and sausages. W-221, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SPICE SALESMAN: Experienced, with a following. Wanted by well-established soluble spice company to cover Michigan, Pennsylvania and Ohio. Liberal commission. W-239, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: For the Philadelphia Pennsylvania market, salesman who can sell to jobbers, beef, veal, smoked meats, and pork cuts. Salary and commission. Write W-218, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT WANTED: For a medium sized packing plant, who is thoroughly qualified and experienced in the following departments: slaughtering, cutting, sausage manufacturing, curing, edible and inedible rendering, casings and mechanical maintenance. Write P.O. Box 630, Wheeling, W. Va.

SUPERVISOR: Edible and inedible rendering department for large eastern slaughterer and packer. Must have complete knowledge all types of rendering, handling personnel and figuring yields. Box W-209, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N. Y.

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U.S. Bacon Slicing Machine, commercial size \$900.00
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Buffalo Silent Cutter, 600% cap., 50 HP. self emp. 1500.00
Buffalo Silent Cutter, 250% cap., 20 HP. #43B 750.00
Meat Mixer, 1000% cap., 10 HP. 750.00
Meat Grinder, 20 HP. Sanders 450.00
Meat Grinder, 3 HP. Enterprise #56 350.00
Sausage Stuffer, 200% Randall 250.00
Air-Compressor, 1 1/2 HP. Automatic 150.00
Bake Oven—90 loaf cap., Crandall Pettie 250.00
Bake Oven—120 loaf cap., McDonald 600.00
Kettle, 80 gal. jacketed, stainless clad 150.00
Rotary Meat Cutter, 7 1/2 HP. 300.00
Do All Meat & Bone Saw, 1 1/2 HP. 200.00
Barrel Washer—New, Globe Sacrifice
Electric Hoist—1/2 and 1 ton Budget, 125 & 150 lb. 150.00
Ham Molds, sta. st. 10/122 & 12/142 ea. 9.00
Loaf Molds, stainless bake pans ea. 1.50
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EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton hot press, 5x12 cooker, and 3x6 lard roll. EW-33, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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FOR SALE: Up-to-date meat provision and poultry plant in northeast New York. All kinds of modern machinery, overhead tracks, two large coolers, loading room, big freezer. Capacity 30,000 pounds sausage per week. Two story building and one acre land included. Centrally located in low tax small town, with large cities and resorts surrounding. Cattle auction sales weekly, in summer. Railroad siding. Ideal for distribution point.

FR-163, THE NATIONAL PROVISIONER
18 E. 41st St. New York 17, N.Y.

MEAT AND LOCKER PLANT CHOICE SOUTH-WEST LOCATION

Located in city over 300,000 population. We buy hogs and cattle on foot and sell direct to consumers at retail prices. Excellent volume, all cash. Plenty killing quota if needed. Over 1,000 lockers and all rented. Business established over 10 years. All machinery and equipment in excellent shape. Plant will net \$1,500 to \$2,000 per month. Priced to sell at \$37,500. First time offered. Opportunity unlimited. **FR-201, THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

CALIFORNIA PACKING AND FEEDING PLANT
U.S. inspected packing plant. Capacity 60 cattle, 100 hogs. Strictly modern. Completely equipped including 6 cattle and delivery trucks. Feed yards with artesian water for 600 head cattle. 400 A. farm on live stream. 4 houses, 5 large barns. All for \$275,000.00—Terms if desired.

V. C. Bryant, Redding, California

MODERN HORSE MEAT PACKING PLANT
Complete with canning department and rendering division equipped with two latest model dry rendering cookers and a hydraulic press—two large outside grease storage tanks—two boilers—and seven trucks—plant operating—located within 50 miles from Chicago—can be inspected daily—full particulars on request.

FR-180, THE NATIONAL PROVISIONER
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SLAUGHTER HOUSE & PROPERTY
Suburb of Detroit—Killing pork at present. All necessary equipment. Priced right. \$20,000 hands. Also, a beef slaughter house and property in Detroit. Requires \$40,000 to handle. Write or call A. J. Ditzik, Elsen Realty, 6217 W. Fort, Detroit, phone Vinewood 2-6019.

SMALL COMPLETE MODERN PLANT
Capacity 60 cattle, 250 hogs, 15,000 lbs. sausage weekly. Terms to right party. **IDAH0 PACKING CO.**, Twin Falls, Idaho.

FOR SALE: Small complete packing plant in western Michigan. Complete details furnished on request. **FR-241, THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

PLANT FOR RENT

SLAUGHTER HOUSE FOR RENT NEWLY RENOVATED

NEW STOCK PENS NEW KILL FLOOR
U.S. Government inspected, one bed plant, situated on 2.53 acres in north Augusta, S. C., on the Savannah river, 100 yds. from RR siding with additional space of partially completed hog kill or another cooler.

Excellent business opportunities. In the heart of growing community with rapidly increasing population. Unquestionable opportunities for expansion due to nearby huge govt. H-bomb plant, now nearing completion which will employ 40,000 people. Rental offer due to other interests.

FR-200, THE NATIONAL PROVISIONER
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FOR RENT

MODERN BEEF veal and lamb killing plant. Federal inspection. Eastern Pennsylvania. Capacity 600 cattle, 350 calves and lambs. Fully equipped. Low rental. **FR-223, THE NATIONAL PROVISIONER**, 18 East 41st St., New York 17, N.Y.

FOR RENT: Boning room with conveyor for meat and bones, freezer space, storage space, railroad siding. U.S. government inspection. **FR-78 THE NATIONAL PROVISIONER**, 18 East 41st St., New York 17, N.Y.

BUSINESS OPPORTUNITIES

SITES AVAILABLE

For packing plant adjacent to Terminal Market in deep South, just outside city limits of New Orleans. Excellent transportation facilities. All land owned by Stock Yards Company and a very attractive and mutually advantageous proposition can be offered to interested and responsible parties. For information write Manager,

New Orleans Stock Yards, Inc.
6807 N. Peters St. Arabi, La.

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Through increased production, we are NOW able to offer Germany's **LEADING BRAND** of butcher knives for export to U.S.A. and Canada. We wish to contact distributors.

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Kitsingen, Germany
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We buy dry and wet rendered tankage, dried unground blood in carloads. Please submit your offerings.

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YOUR PACKAGED MEATS NEED CODE DATING

We Offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

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EXPERIENCED PACKINGHOUSE

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seeks partnership opportunity with established firm now selling hotels, institutions, Country Clubs. Prefers location in Newark area. Will invest capital and services. Can stand thorough investigation.

Box W-232

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BARLIANT'S

WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly.

Sausage Equipment

- 4806—MEAT STRIP & CUBE CUTTER: 2 mtrs., 5 circular knives 2" spacing. Corrugated feed roll 12" wide, stainless steel
- 4794—SILENT CUTTER: 238-B, direct connected 15 HP. motor 425.00
- 4795—GRINDER: Sanders 266-6 V-belt pulley, feed hopper, 3 plates, 5 HP. motor 375.00
- 4808—SAW: All American, 134" Throat, 16" wheel, stainless steel stationary table with motor 195.00
- 4726b—SILENT CUTTER: Buffalo, 234, 40 HP. enclosed motor. Self emptying 1750.00
- 1191—SILENT CUTTER: Buffalo, 270-B, center dump, 8002 capacity. Less motor 2500.00
- 4678—HAM MOLD WASHER: Adelman 125.00
- 4679—HAM PUMP: Griffith, motor driven, with table 165.00
- 4680—CUBE STEAK MACHINE: (2) Tenders, model "L", 1/2 HP. motor 95.00
- 4711—LOAF TRUCKS: (5) 75.00
- 4725—LOAF PANS: Approx. 400, stainless steel 1.25
- 4716—RACKS: (10) Storage, angle construction, galv., black with 4 sect. for hanging smoke meats, adj. ft. 43"x48"x6'3"-15" between sections 30.00
- 4688—SMOKESTICK TRUCKS: Globe, 4 sections for 42" sticks. Iron wheels & swivels, 32"x70" overall height, 13" betw. stations 50.00
- 4719—TRECICE CHARTS & CONTROLS: (6) for smoke houses, electric & air operated 145.00
- 4728—SAUSAGE STUFFER: (2) complete, 5002 cap. with valves & air assembly 1150.00
- 4210—SAUSAGE STICK WASHER: motor driven, motor & speed reducer, handle sticks up to 48" long 385.00
- 4661—SILENT CUTTER: 232-B stand & couplings for direct connections, less motor 525.00
- 4662—MIXER: Buffalo 26, 20002 cap. air operated cyl. for tilting hopper, cover, 25 HP. motor 1850.00
- 4727—GRINDER: Buffalo 266-B, motor & starter. Knives & plates 975.00
- 4729—DISPENSER: Boss, 1-52, complete, like new 250.00
- 4730—PILER: Rockford, model "A", complete. 225.00
- 4716—FROZEN MEAT SLICER: Ace, complete with motor 350.00

Rendering & Lard

- 4810—COOKER: Anco, 4 1/2 x 10, 28 drive, with condenser & crackling pan \$4750.00
- 4811—COOKER: Anco, 5x10, gear drive, sprocket wheel, with condenser, crackling pan & screens 4500.00
- 4812—HAMMER-MILL: Rujak 25, comb. 20"x10" cyl. 15 HP. motor 1850.00
- 4813—HAMMER-MILL: Jay Bee, 21"X, coupled with 3600 RPM, 25 HP. motor 825.00
- 4676—SEWAGE SCREEN: North 600.00
- 4714—LARD PRESS: Hydraulic, Globe, 500 ton cap. complete with pump 3650.00
- 3776—FILTER PRESS: Albright-Nell 221, 24"x24", 40 plates 1 1/2" recessed, like new 800.00
- 3797—HYDRAULIC PRESS: Anco 261, 300 ton, one set of solid plates, hydraulic piping & fittings, 8"x1"x12" hydraulic steam pump 3750.00
- 4142—EXPPELLERS: (2)
1—Anderson 21, steam heated feed hopper & 30 HP. motor 1150.00
1—Red Lion, NEW, used less than 50 hrs., complete with 30 HP. motor 6150.00

Miscellaneous

- 4804—FILLER: M&S, 6 pocket Bronze Bowl & contact parts, pulley for belt drive \$750.00
- 4799—LIFT: Economy Engineering, hand operated, 30"x36" platform 175.00
- 4805—LABELER: Knapp 27240—used for dog food cans 475.00
- 4675—AIR CONDITIONING UNIT: American Therm., complete with valves, motor, etc. 1000.00
- 4701—CASING CLEANER: Boss, drum, scraper rolls & canvas rolls, 2 HP. motor 250.00
- 4715—DRUMS: (2000) Galv. used with 2 handles, 22" dia. x 28" deep, approx. 3502 cap. bids requested

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

**TO GET THE MOST
OUT OF EVERY HOG**

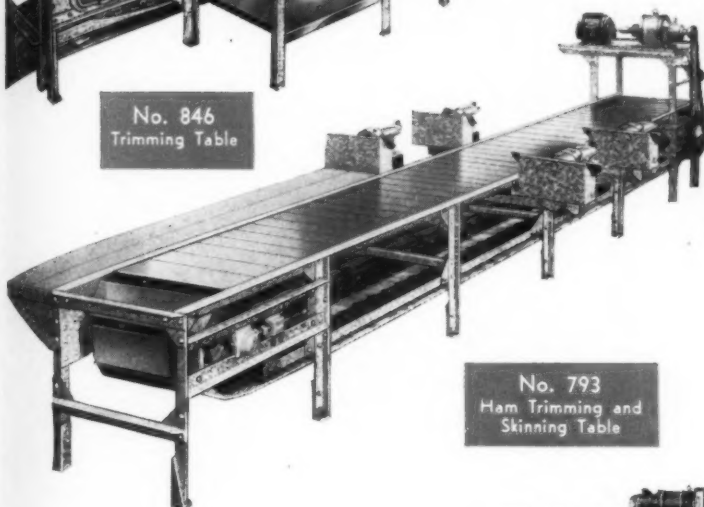
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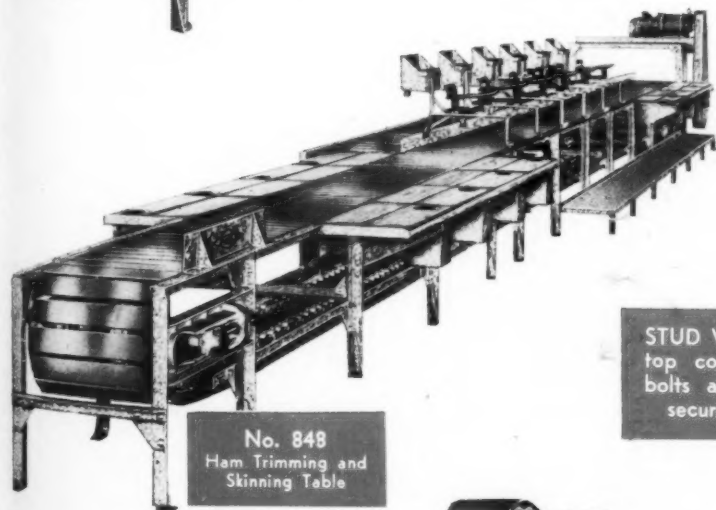
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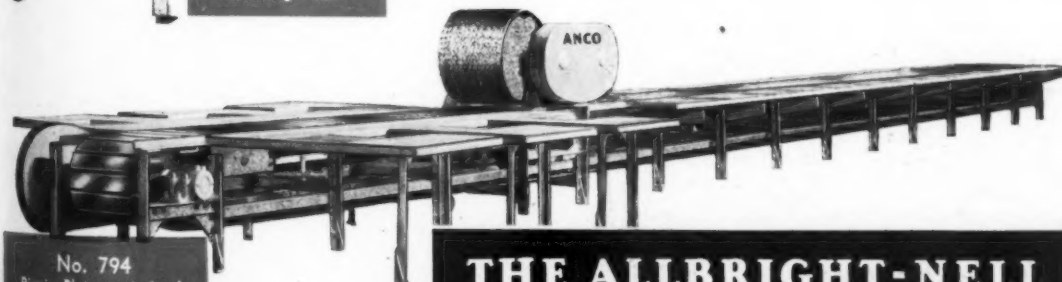
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Skinning Table



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Ham Trimming and
Skinning Table

Cutting Room layouts and equipment are ANCO specialties. Our fifty years of experience with pork processing problems enables us to produce unique Moving Top Tables like these. They insure the economical handling of pork cuts during the various trimming operations. Each unit of ANCO-made equipment is correctly designed to fulfill the capacity requirements of your plant.

STUD WELDING MAKES possible smooth top conveyor tables by eliminating the bolts and screws generally employed to secure flights on the conveyor chain.



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Trimming Table

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Win new buying attention with a bright new package



The quickest and easiest way to pep up production, sales representatives, route men, dealers . . . and *consumer buying* . . . is with a colorful package! It need not be expensive. Whether you want to emphasize an established brand symbol . . . or have a completely new design . . . Sutherland artists can use their years of experience in meat products packaging to meet your needs expertly and efficiently. Send one of your current packages and ask for their recommendations. There's no obligation.

Sutherland Titelok cans come in all popular sizes. Labels can be printed in any colors desired.

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